

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Trinidad Corn Soup
Fresh corn | Onion | Split pea | Garlic | Chives [V, GF]

Caribbean Salad
Mixed greens | Fresh pineapple | Mandarin oranges | Honey lime vinaigrette [V, GF]

Salt Fish Fritters
Cod | Spices | Herbs | Caribbean pepper sauce

Jamaican Beef Turnovers
Rice | Spinach | Pineapple glaze

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Frita Cubana [*GF]
Beef | Red onion | Secret sauce | Homemade chips | Dill pickle

Jerk Chicken [*GF]
Jamaican steamed cabbage | Mango salsa | Rice

Baked Cod [GF]
Caribbean sauce | Lime | Jamaican steamed cabbage | Rice

Quinoa and Bean Bowl [*V, GF]
Red kidney beans | Garlic | Lime | Caribbean pepper sauce

DESSERTS (CHOICE OF)

Rum Cake [*GF]
Salted caramel sauce | Fresh strawberries | Shredded coconut

Bread Pudding
Soursop ice cream | Guava sauce

Passion Fruit Daiquiri Sorbet [GF, V]
Coconut sauce | Candied lime

Coconut Flan
Coconut shavings | Pineapple compote [GF, V]

REGION: CARIBBEAN | APRIL 3, 2024

Sous chef: Rachel Major | **Dining Room Manager:** Emma Sevgny

Please alert your server of any allergies or dietary restrictions

(GF = gluten free) (*GF = can be made gluten free) (V = vegan) (*V = can be made vegan)