

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Jamaican Beef Patty [GF*]
Red pepper sauce

Pizza Cubana
Gouda | Mozzarella | Chorizo | Red sauce

Baigan Choka [V]
Roasted Eggplant | Roasted garlic | Tomato | Flatbread

Carne Guisada [GF]
Stewed beef | Potato | Carrot | Tomato | Garlic | Pico de gallo

INTERMEZZO

Mango | Ginger

ENTREES (CHOICE OF)

Jerk Chicken [GF]
Rice and peas | Fried plantain | Jerk BBQ sauce

Griot [GF]
Sweet and spicy pork | Cilantro lime rice | Pikliz

Shrimp Curry
Bell pepper | Onion | Coconut milk | Rice | Yuka fries

Jerk Jack Fruit [GF, V]
Rice and peas | Fried plantain | Jerk BBQ sauce

DESSERTS (CHOICE OF)

Jamaican Rum Cake
Caramelized pineapple sauce | Mango jalapeño whipped cream | Mango tuile

Tembleque [GF, V*]
Coconut pudding | Almond granola | Chocolate crème Anglaise

Guava Sorbet [GF]
Cookie crumble | Caramel sauce | Candied limes

Dulce De Leche [GF]
Mousse | Caramelized plantains | Whipped cream

REGION: CARIBBEAN | APRIL 4, 2024

Sous chef: Tyrone Parnell | **Dining Room Manager:** Emily Enslow & Dwanee Pritchett
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)