

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Beet Pickled Eggs and Spicy Pickled Eggs [GF, V]
Dijon mustard | Olive oil

German Potato Pancakes [*GF, V]
Horseradish sauce | Homemade applesauce

German Meatballs [*GF]
Shaved red radish | Chives

Happy Gardeners Salad [GF, V]
Snow peas | Celery | Carrots | Green onion | Feta cheese | Vinaigrette

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Bavarian Stew [GF]
Lamb | Onion | Mushroom | Potatoes | Carrots

Chicken Schnitzel [*GF]
Pan-fried schnitzel | Asparagus | Creamy mashed potatoes | Mushroom gravy

Mussels with Pan Seared Trout and Crispy Potatoes [GF]
Cod fillet | Mussels | Carrots | Leeks | Onions | Peppercorn | White wine | Potatoes

Vegan Split Pea Soup [GF, *V]
Onion | Celery | Carrots | Garlic | Split peas | Herbs

BREAD SERVICE

Rustic German bread [*GF]
Butter

DESSERTS (CHOICE OF)

Black Forest Cake [*GF]
Cherry chips | Tea whipped cream

German Plum Cake [*V]
Caramel sauce | Plum chip

Raspberry Custard Kuchen [GF, V]
Lemon whipped cream | Blackberry sauce

German Apple Strudel [V]
Powdered sugar | Honey whipped cream | Apple chip

REGION: GERMANY | APRIL 10, 2024

Sous chef: Connor Mason | **Dining Room Manager:** Katie Howard

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)