

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Gurkensalat
Cucumber | Dill | Herbs | Sour cream
Bacon-wrapped bratwurst | Spicy mustard

Pancake Soup (Fladlesuppe) (V)
Pancakes | Vegetable broth | Herbs

Pretzels
Beer cheese

INTERMEZZO

Sour Cherry

ENTREES (CHOICE OF)

Lamb Stew with tomatoes and fennel (Gf)
Slow-cooked lamb | Tomatoes | Fennel | Vegetables

Chicken Schnitzel
Spatzle | Mushroom sauce

Salmon
Roasted vegetables | Herb sauce (Gf)

Cauliflower Schnitzel
Hasselback potatoes | Red cabbage (Gf, V)

DESSERTS (CHOICE OF)

Bee Sting Cake
Custard-filled cake tart

Black Forest Cake
Caramel sauce | Chocolate flakes | Cherries

Dampfnudel (Sweet Filled Milk Dumpling)
Plum cherry filling | Vanilla sauce | Poppyseed

Raspberry Custard Kuchen
Raspberry tart | Raspberry filling | Vanilla sauce

REGION: GERMANY | APRIL 11, 2024

Sous chef: Solay Newkirk | **Dining Room Manager:** Zack DuMais

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)