

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Scotch Egg

A soft-boiled egg with sausage, bread crumbs and Worcestershire mayonnaise

Butter Poached Root Vegetable Salad

A salad of spring greens, parsnips, carrots, potatoes, beet root, honey and thyme

Leek and Potato Soup

A creamy soup of potato, leeks, butter and bread

Welsh Rarebit

Smooth cheese sauce flavored with mustard and beer served over toasted bread and then broiled

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Fish and Chips

Beer-battered white fish with frites, mushy peas, a lemon, parsley and malt vinegar

Beef Wellington

Mashed potatoes, carrots and demi glacé

Chicken Tikka Masala

Tender chicken coated in tikka masala sauce with basmati rice, carrots and broccoli

Curried Cauliflower

Curry-coated cauliflower with basmati rice, carrots and broccoli

DESSERTS (CHOICE OF)

Mixed Berry Trifle [*GF, V]

Vanilla crème pâtissière | Whipped cream | Berry compote

Sticky Toffee Pudding [V]

Rosemary whipped cream | Brown sugar caramel | Candied pecans

Porter Cake [*GF, V]

Cream cheese frosting | Porter caramel | Cocoa nib tuile

Peach Melba [GF, V]

Vanilla ice cream | Poached peaches | Raspberry sauce | Vanilla tuile

REGION: THE BRITISH ISLES | APRIL 17, 2024

Sous chef: Jhon Barreneche | **Dining Room Manager:** Aria Hayner

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)