

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Scotch Egg

Soft-boiled egg | Sausage | Bread crumbs | Curry mayo

Butter Poached Root Vegetable Salad (*V, GF)

Turnips | Carrots | Potatoes | Honey | Thyme | Spring greens

Bubble & Squeak (GF)

Root vegetables | Bacon | Fried egg | Chives

Bangers and Mash

Pork sausage | Mashed potatoes | Gravy

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Kedgeree (GF)

Smoked white fish | Hard-boiled eggs | Basmati rice | Curry spices

Beef Wellington

Mashed potatoes | Carrots | Demi glace

Chicken Tikka Masala (GF)

Basmati rice | Carrots | broccoli

Curried Cauliflower (V, GF)

Basmati rice | Carrots | Broccoli

DESSERTS (CHOICE OF)

Sticky Toffee Pudding

Rosemary whipped cream | Brown sugar caramel

Mixed Berry Trifle

Vanilla creme patissiere | Whipped cream | Berry compote

Porter Cake (*GF)

Cream cheese frosting | Porter caramel

Peach Melba (GF, *V)

Vanilla ice cream | Poached peaches | Raspberry sauce

REGION: THE BRITISH ISLES | APRIL 18, 2024

Sous chef: Haylee Simmons | **Dining Room Manager:** Lydia Thrall

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)