

A SUNY ADIRONDACK  
  
**SEASONED**  
ESTD CULINARY EXPERIENCE 2018

**Appetizers**

Chilled Grilled Shrimp . Charred Peach . Spicy Pepper Relish [GF]

Roasted Root Vegetables . Ginger Salsa Verde [GF, V]

Pumpkin Soup . Toasted Pepitas . Cinnamon Soy Creme [GF, V]

Carpaccio of Beef . Truffle Salted Cherry Tomatoes . Greens . Horseradish Powder [GF]

Green Salad . Balsamic Vinaigrette . Local Harvest Vegetables [GF, V]

**Entrees**

Honey Basted Rabbit Leg . Baked Sweet Potato . Burnt Onion . Fennel Mustard Air [GF]

Balsamic Marinated Beef Flank . Mushrooms . Herb Roasted Potatoes [GF]

Impossible Burger . Greens . Tomato . Red Onion . Roll Du Jour . Kettle Chips [\*GF, V]

Stir Fried Garden Vegetables . Marinated Tofu . Rice Noodles . Soy Foam [GF, V]

Roasted White Fish . Apple Relish . Basmati Rice . Nage [GF]

**Desserts**

Please Ask Your Server About Our Desserts Du Jour

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering  
[GF= Gluten Free] [\*GF= Can Be Gluten Free] [V= Vegetarian]