

SUNY Adirondack Culinary Arts Luncheon Menu
February 28th & March 1st 2018

Appetizers

Lobster Bisque

Or

Red Wine Braised Eggplant

in a parmesan cup drizzled with balsamic reduction

Entrees

Steamed PEI Mussels and Lobster Risotto
with steamed cauliflower in a nage reduction

Or

Slow Roasted Prime Rib

with dauphinoise potatoes, creamed spinach and au jus

Desserts

Please Ask Your Server About Our Desserts Du Jour
Prepared By Our Baking Classes

Beverages

Soda, Iced Tea, Hot Tea and Coffee

A House garden salad can substitute appetizer choice

Chicken can replace any entrée protein upon request

Please alert your server of any allergies or dietary restrictions