

SUNY Adirondack Culinary Arts Luncheon Menu
March 21st & 22nd 2018

Appetizers

Minestrone Soup
Or
Seared Crab Cakes
with bell pepper remoulade

Entrees

Red Snapper En Papillote
with maître d' hotel butter, blend of grains and brunoise mirepoix
Or
Veal Scaloppini alla Marsala
with Lyonnaise potatoes, sautéed mushrooms and Brussel sprouts

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