

SUNY Adirondack Culinary Arts Luncheon Menu
March 28th & 29th 2018

Appetizers

New England Clam Chowder
Or
Gnocchi
with Madeira sauce and grated Parmigiano-Reggiano

Entrees

Tuna Provencal
Yellowfin Tuna topped with tomato, bell peppers, olives, and capers
over couscous with red pepper coulis
Or
Coq Au Vin
Red wine braised Whitefield Farm chicken thigh over creamy bacon
infused polenta with roasted carrots

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
Please alert your server of any allergies or dietary restrictions