

SUNY Adirondack Culinary Arts Luncheon Menu
April 4th & 5th 2018

Appetizers

Chicken Consommé
Or
Roasted Beets and Chevre Salad
with blanched beet greens and a dark balsamic aspic

Entrees

Oven Roasted Monkfish
over white bean cassoulet with oven dried tomatoes and a saffron cream
Or
Tournedos of Beef Tenderloin
with warm German potato salad, sautéed spinach and sauce Bordelaise

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