

SUNY Adirondack Culinary Arts

Chef Chris Maldonado

Appetizer

Creamy Butternut Squash Soup with a Crispy Apple Chip (189)

White Gazpacho (152)

Mix-green and Roasted Pine Nut Salad (197)

Intermezzo

Pear and Champagne

Entrees

Grilled Brown Trout served with a Chimichurri Sauce, Wild Rice and Grilled Asparagus (477)

Pan Seared Venison and Sautéed Morel Mushrooms served with a chocolate red wine sauce over a sweet potato mash (435)

Roasted Pheasant Drizzled with a Rosemary Butter Sauce served over a Cauliflower Purée and brown rice (498)

Dessert

Apple Pie

Blueberry Crumb Crepe

Greek Yogurt Chocolate Mousse (104)

Beverages

Soda, Lemonade, Iced Tea, Herbal Tea, Coffee

****Please Alert Your Server of Any Allergies or Dietary Restrictions and We Will Accommodate****