

SUNY Adirondack Culinary Arts



Appetizers

Caramelized Apple Salad with Blue Cheese, Black Walnuts, and Spicy Orange Vinaigrette - 249 cal

Sundried Tomato Polenta Bites with a Basil Pistachio Pesto - 120 cal

Truffled Corn Soup - 246 cal

Intermezzo - Berry Mint Sorbet

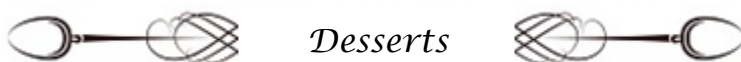


Entrees

Grilled Tuna with Apricot Mustard Mint Glaze over Green Chile Toasted Pine Nut Couscous accompanied with Roasted Asparagus - 446 cal

Filet Mignon with Red Wine Sauce and Creamy Cauliflower Puree and Herbed Green Beans - 445 cal

Roasted Apple Stuffed Pork Loin with Cranberry Apple Chutney and Cinnamon Roasted Butternut Squash - 386 cal

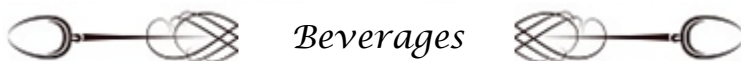


Desserts

Salted Butterscotch Crème Brûlée - 298 cal

Gingersnap Pumpkin Cheesecake with Maple whipped Cream - 456 cal

Apple and Cream Cheese Galette - 175 cal



Beverages

Soda, Lemonade, Iced Tea, Herbal Tea, Coffee

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