

## SUNY Adirondack Culinary Arts

### Appetizers

3 Wellfleet Oyster on the Half Shell 20 cal.

Lemon|Tabasco

Seared Scallops 145 cal.

Dragon Fruit|Farro Verde|White Balsamic|Sriracha Pearls

Cucumber & Sprout Salad 225 cal.

Sesame Vinaigrette|Crunchy Noodles|Scallion|Sea Beans|Aleppo

### Intermezzo

Cucumber Gin

### Entrees

Filet Mignon 450 cal.

4 oz. Filet|Carrot Parsnip Puree|Watercress Salad|Sauce Bordelaise

Appalachian Trout 392 cal.

5 oz. Trout Filet|Fingerling Potatoes|Pea Shoots|Seafood Reduction|Bearnaise

Chicken Over Rice 448 cal.

Seared Chicken Breast|Saffron Rice|Broccolini|Sundried Tomato|Lemon Oil

### Desserts

Chocolate Bourbon Pecan Ice Cream Sandwich 586 cal.

Pecan Cookie|Chocolate Bourbon Ice Cream|

Drunken Rice Pudding 310 cal.

Chinese 5 Spice|Sake Soaked Golden Raisins|House Whipped Cream

Fall Fruit Parfait Cup 190 cal.

Meyer Lemon Yogurt|Passion Fruit|Pomegranate|Kiwi

### Beverages

Soda, Lemonade, Iced Tea, Herbal Tea, Coffee

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