

SUNY Adirondack Culinary Arts

By: Chef Ivan Nason

Appetizers

Spinach Caprese salad

**A bed of baby spinach topped sliced tomato and mozzarella with a drizzle of olive oil and balsamic vinegar
(Calories 100)**

Bacon wrapped Fig with Goat Cheese

**Baked fig wrapped in bacon with crumbled goat cheese
(Calories 244)**

Roasted Butternut Bisque

**Roasted butternut squash bisque topped with sour cream
(Calories 180)**

Intermezzo

Strawberry Lime

Entree

Parmesan Encrusted Beef Tenderloin

**A parmesan encrusted beef tenderloin topped with a tomato demi-glace, served with grilled scallion
mashed potatoes, and a grilled asparagus bundle
(Calories 307)**

Sautéed Thai Duck Breast with Coconut Sauce

**Sautéed duck breast with a red curry paste topped with a coconut sauce, on top of a bed of red quinoa, and
garlic green beans
(Calories 445)**

Shrimp with Green Apple Salsa

**Seasoned grilled Shrimp, Served with Coconut Rice topped with Apple Salsa
(Calories 294)**

Dessert

Apple Crisp

**Baked apple crisp topped with frozen yogurt
(Calories 190)**

Pecan Tart

**Pecans and apples tart topped with fresh whip cream and cinnamon
(Calories 238)**

Finnish Berry Dessert

**A mix of blueberries, strawberries, and raspberries with an apple cranberry sauce topped with whip cream
(Calories 161)**

Beverages

Soda, Lemonade, Iced Tea, Herbal Tea, Coffee

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