

# AMADO

**\$30**

## FIRST COURSE (CHOOSE ONE)

HERB SAUTÉED FROGS LEGS WITH CITRUS AND PARMESAN TOSSED ARUGULA  
WINE PAIRING CALIFORNIA CHARDONNAY

MUSHROOM STRUDEL WITH MIXED GREENS TOSSED IN RASPBERRY VINAIGRETTE (VEGETARIAN)  
WINE PAIRING SOUTH AFRICAN SAUVIGNON BLANC

JACK DANIELS MARINATED PORK BELLY STEAK WITH KIMCHI  
WINE PAIRING SOUTH AFRICAN PINOT GRIGIO

## SECOND COURSE (CHOOSE ONE)

MILLE FUELLIE DE LEGUME WITH SEARED HAVARTI CHEESE  
AND BASIL INFUSED OLIVE OIL (VEGETARIAN)  
WINE PAIRING SOUTH AFRICAN PINOT GRIGIO

CAJUN SEASONED ARAPAIMA FILET WITH CREAMY SPINACH AND HERB RICE  
WINE PAIRING CALIFORNIA CHARDONNAY

CHARBROILED NEW YORK STRIP WITH LOBSTER GRATAN,  
SAUTÉED ASPARAGUS AND ROASTED ROSEMARY POTATO  
WINE PAIRING CHILEAN CABERNET SAUVIGNON

## THIRD COURSE (CHOOSE ONE)

ALL SERVED WITH A CUP OF OUR SPECIAL HOUSE BLEND COFFEE FROM MUDDY DOG MICRO ROASTER

SWEET TEMPURA STRAWBERRIES WITH SESAME OIL (VEGETARIAN)

AMISH MOLASSES PIE WITH VANILLA ICE CREAM

FOOD PAIRING \$30 | WINE PAIRING ADDITIONAL \$15 | BEER PAIRING ADDITIONAL \$12



EAT ADK **RESTAURANTWEEK**



PAUL SMITH'S  
COLLEGE



ADIRONDACK HEALTH  
Better Health, Better Lives



EMPIRE MERCHANTS NORTH  
DELIVERING EXCELLENCE EVERY DAY



PURE PLACID



SARATOGA OLIVE OIL



LAKE PLACID



BUSINESS ASSOCIATION