



Join us at Seasoned, a SUNY Adirondack Culinary Experience

Three course meal (appetizer, entree, dessert) For each course there will be at least 3-4 items that you can choose from. Cash bar serves wine and local craft beer.

Students design and implement menus with locally sourced ingredients following the nutritional guidelines established by the American Heart Association and accommodations of dietary restrictions, under consultation of Chef Matthew Bolton.

Wednesday November 6, 2024 at 5:45 P.M.
14 Hudson Ave., Glens Falls, NY
\$32 per person, includes gratuity.



Seasoned is a full-service fine-dining restaurant in downtown Glens Falls. Students learn the ins and outs of the restaurant and hospitality industries by working in all roles — hostess, waitstaff, bartender, etc. In the kitchen and classrooms, they learn the art of creating delectable cuisine. Hands-on education Seasoned is SUNY Adirondack's student-run restaurant, located in the SUNY Adirondack Culinary Arts Center at 14 Hudson Ave. in downtown Glens Falls. SUNY Adirondack's Culinary students are trained by the college's highly skilled faculty, then put what they learn into action at the state-of-the-artist learning center and restaurant.

RESERVATIONS ARE LIMITED TO 35. RESERVE TODAY.

NAME _____ email _____

GUEST(S) _____ email _____ Amount Enclosed \$ _____

Please make checks payable to the Academy for Lifelong Learning and send reservation form with non-refundable payment to:

Academy for Lifelong Learning, Seasoned Dinner, PO Box 4395, Saratoga Springs, NY 12866. Questions? Contact Lois Pflomm at lpflomm@yahoo.com