



Hudson Valley Bounty

Fine Dining Paired to Perfection

January 28, 2010

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A benefit for the Hudson River Museum

MENU

Hors D'oeuvres

Mark Kramer, Susan Lawrence

Louis Roederer Brut Premier

*Applewood Smoked Sea Scallop, Butternut Squash Mousse,
with Apple, Cress Salad*

David Haviland, Castle on Hudson

Cloudy Bay Sauvignon Blanc

*Butter poached halibut - with cauliflower stems,
salad root, watercress and wild foraged herbs*

Brad McDonald, Crabtree's Kittle House

Beringer Private Reserve Chardonnay 2007

*Confit leg of Rabbit with Tuscan White Risotto
scented with white truffle oil*

Vincent Barcelona, Harvest on Hudson

Robert Mondavi Caneros Pinot Noir 2007

*Double Cut Chop of Colorado Lamb "En Crepinette" with Wild Mushroom
Duxelle Parisian Potatoes & Brown Butter Spinach Rosemary Jus*

Peter Kelly, Xaviars Restaurant Group

Chateau Ste Michelle Indian Wells Cabernet Sauvignon

Chocolate Cube

Ganache, crème brûlée, angel's hair, cranberry sauce

Didier Berlioz, La Panetière

Taylor Fladgate 10 year old Tawny Port