



Hudson Valley Bounty

Fine Dining Paired to Perfection

January 28, 2010

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A benefit for the Hudson River Museum

Thursday, January 28, 2010 6-10 pm

An evening of fine wine and a tasting menu prepared by
six of the Hudson Valley's best chefs.

This magnificent evening will feature six of the Hudson Valley's most masterful chefs. Each course will be created by a different culinary talent and paired with wines to perfectly complement the flavors of each dish. These extraordinary artists of food will design an exquisite five-course tasting dinner highlighting the bounty of the Hudson River Valley, its purveyors and share with you their inspiration.

Featured Chefs

Vincent Barcelona, Harvest on Hudson

Didier Berlioz, La Panetière

David Haviland, Castle on the Hudson

Peter X. Kelly, The Xaviars Restaurant Group

Mark Kramer, Susan Lawrence

Brad McDonald, Crabtree's Kittle House

Wine hand selected by Dodd Farber of Dodd's Wine Shop

Tickets to this event are strictly limited. This will enable the chefs to create their dishes on a personal scale and provide insight into their creations. This is a rare opportunity to experience a dinner from the very hands of six distinguished chefs, renowned for their craft, heralded by *The New York Times*, and even competed on national television. They have traveled the globe, cooking, learning, and teaching about great food.

From valley to table, these chefs will use the freshest ingredients to create masterpieces to delight your palate.

Cocktail Attire

Honorary Chair

Peter X. Kelly

Event Chair

Susan Fraysse Russ



Tickets and Table Information:

914.963.4550, ext. 217 sshoemaker@hrm.org www.hrm.org