

Kindred Fare

presents
a wine dinner with...

Damiani Wine Cellars, Seneca Lake
Bob Madill, Wine Director, International Wine Judge
Max Spittler, Executive Chef

Thursday, June 21st at 6:00pm

THE MENU

110 pp all inclusive

BUCKWHEAT BLINIS

HUDSON VALLEY CAMEMBERT, BLACK FLYING FISH CAVIAR,
MAGGIE'S BEET MICROGREENS

BOLLICINE SPARKLING NV

CRAB CAKE

BLUE LUMP CRAB, GRILLED ASPARAGUS, TARRAGON HOLLANDAISE

BARREL FERMENTED CHARDONNAY 2015

CURED PORK BELLY

REIGEL FAMILY FARMS BABY TURNIPS, SWEET POTATO GNOCCHI

LEMBERGER 2016

ROSEMARY CRUSTED FLANK STEAK

GRASSLAND FARMS PASTURE RAISED BEEF,
ROASTED FINGERLING POTATOES, DEMI-GLACE

CABERNET FRANC 2016

HAZELNUT TORTE

CRÈME ANGLAISE

BARREL FERMENTED GEWURZTRAMINER 2016

