



2012 FIELD AND STREAM BEER AND WINE DINNER

*Thursday, February 2, 2012
6pm Cocktails; 6:30pm Dinner*

MEET & GREET

NY State Cheese
Panko crusted crawfish cakes
Duck sausage and granny smith apple Picks
Venison Bratwurst en crouete
Duck Liver pate crustini
Served with: Henkell Blanc de Blanc

1ST COURSE

Wild Mushroom Consommé
with Roasted Celery Root and Swiss chard
Paired with: Dr. Konstantin Frank Grüner Veltliner & Ommegang Whitte

2ND COURSE

Dijon and Pistachio Crusted Rainbow Trout
with New York Maple Vinaigrette & local Micro Radish Greens
Paired with: Lamoreaux Landing Semi-Dry Riesling & Spaten Premium Lager

3RD COURSE

Salmon, Roasted leek and Fennel en Crouete with Charred Cherry Tomato
and Béarnaise w/Tarragon, Shallots & Touch of Tabasco
Paired with: Hogue Chardonnay & DAB original Dortmunder

4TH COURSE

Pan Roasted Duck Breast Salad with a Red Wine & Shallot Vinaigrette,
Pancetta lardon, Baby Greens & Tart Cherries
Paired with: Wild Horse Pinot Noir & Good Nature Brewing American Brown Ale

5TH COURSE

Venison Bolognese over an Artesian Toast Point,
topped with a sunny side up Quail Egg
Paired with: Franciscan Estates Cabernet & Middle Ages Kilt Tilter Scottish Ale

DESSERT

Sherry Wine Sabayon with Blackberry Compote

\$65 per person plus tax and gratuity
Reservations are required and can be made by calling 315-824-2300

