FINGER LAKES WINE FESTIVAL TASTERS BANQUET 2014
"The Chef Has Got to be Dreaming – Enjoy the Experience!"
BY CHEF PAUL MACH, CSW

Gateway to Dining: Sponsors Choice

Yancey's Fancy Cheese Table, Glen Mountain Market Artisan Breads

Your choice of Fine Finger Lakes Wines!

1st course – Served Room Temperature, plated and served to each guest upon arrival

Confit of Herb Crusted Duck, Roasted Eggplant and Garlic, Wilted Greens and YFC Focaccia, Microgreen Salad, Cobrancosa Oil and 18 year Balsamic

Light bodied red wine, dry or semi-dry rose or blush, or semi-dry white wine!

ACTION STATION: Fried on command in the Glen Club Dining Room
Fritter Magic: BBQ Shrimp Hushpuppies and Italian Pancetta, Roasted Pepper and Parmesan Fritters, Marinated Vegetable Slaw

Medium bodied, dry white vinifera or hybrid, or sparkling wine!

Nickel City Carve (CARVING STATION):

Wood Grilled Carved Beef Tenderloin, Sundried Tomato Grain Mustard, Miniature Glen Mountain Market Soft Rolls

Full bodied dry red vinifera or hybrid wine

Chef Paul Inspirations:

Platters of Chilled Smoked Salmon and Cured Seared Duck Breast & Pickled Three Onion Compote, Kaniwah, Mixed Grain and Summer Vegetable Salad

Whole Wheat Sautéed Chicken Breasts, Mushroom, Bacon Hungarian Sauce

- Sweet and Fingerling Potato Hash
- Roasted Brussels Sprout and Carrots, Caramelized Onion and Shredded Parmesan

Your choice of Fine Finger Lakes Wines!

"You're the Chef" Sweet Treats:

Sweet Italian Cheese and Balsamic Strawberry Cream Puffs

Chocolate Soup, Espresso Cream, White Chocolate Sesame Pretzel Straw

Seasonal Berries Hunt Country Vineyards Ice Wine Sabayon

Your choice of Fine Finger Lakes Dessert Wines!