



Chefs

for
CLEARWATER

Reception Menu

Hors d'oeuvres

Chefs' Signature Selections

Beverages

Tuthilltown Spirits' House Crafted Cocktail

Clinton Vineyards' Seyval Naturel Méthodé Champenoise

Orchard Hill Cider

Smart Beer

Dinner Courses

Upstate Farms' Raw Heirloom Tomato Bouillon — ricotta cremeux, pulp granite,
yesterday's bread

Terrance Brennan / White Cliff Riesling

★

Warm Custard of Foraged Mushrooms — apple-red onion compote, chive beurre blanc

Peter X. Kelly / Millbrook Chardonnay

★

Heirloom Chioggia Beet Risotto — Coach Farm goat cheese fondue

Gianni Scappin / Brotherhood Pinot Noir

★

Saunders Farm Grass-Fed Black Angus — various cuts, sprout creek farm toussaint
pommes purée, napoli carrots and beans, bordelaise, chimichurri

John Lekic and Ken Arnone / Millbrook Cabernet Franc

★

Fishkill Farms Apple Bourbon Caramel Tart — spiced apple cider ice cream

Melissa Walnock / Eve's Cider Essence Ice Cider

Coffee and Tea

North River Roasters' Coffee

Menu subject to change

