



Reception

Housemade Charcuterie And Hors d'oeuvres

The Amsterdam, Chef Sara Lukasiewicz

More Good Crafted Denning's Point Distillery Cocktail

Orchard Hill Cider Mill Red Label

Smart Beer Organic Golden Ale and IPA

Clinton Vineyards Seyval Natural Methode Champenoise



Chilled Tomato Bouillon Cru — tomato-olive sablé

Brennan Group Hospitality, Chef Terrance Brennan

Dinner

Heirloom Carrots — nasturtium yogurt, pistachio-hemp granola

The Crimson Sparrow, Chef John McCarthy

Whitecliff Vineyard Dry Rosé



“Spaghetti and Meatballs”— spaghetti squash, cheese pumpkin arancini, green coriander, heirloom tomato

Crabtree's Kettle House, Chef Jay Lippin

Millbrook Winery Chardonnay



Day Boat Halibut—inspired by the day's farm harvest, herbal broth

Purdy's Farmer & the Fish, Chef Michael Kaphan

Clinton Vineyards 40th Anniversary Seyval Blanc



Yellow Bell Farm Chicken — chanterelles, squash, heirloom tomatoes, sauce albufera

Bocuse Restaurant, Chef Waldy Malouf

Millbrook Winery Pinot Noir



Thirty Layer Fishkill Farms Apple Gateau — whey-carmel ice cream, oat-walnut crumble

RoundHouse by terrance brennan, Chef Kristina DePalma

Eve's Cidery 2014 Northern Spy Cider

Coffee and Tea

North River Roasters Coffee