

HUDSON VALLEY WINE DINNER

SAMPLE MENU

Featuring Local Hudson Valley Wines

RECEPTION

Selection of Crispy Polenta with Olives | Melon and Bayonne Ham Skewers | Fresh Shucked Oysters

A Selection of Wines to Taste & an Aperitif from Hudson House Distillery

WHITE CORN PUDDING

Onion Marmalade | Black Garlic | Garden Herbs | Summer Truffles

Dry Rosè, Fjord Vineyards

“VOL-AU-VENT”

Parsnip | Smoked Egg Yolk | Forest Mushrooms | Mustard Emulsion

Estate Chardonnay, Whitecliff Vineyard

OR

BREADED HERITAGE CHICKEN MOUSSE

Morel Mushrooms | Potato | Pea Leaves | Tarragon Sauce

Cabernet Franc, Fjord Vineyard

VERONA CHOCOLATE DELIGHT

Dark Chocolate | Hazelnut | Orange Caramel

Bourbon Barrel Blond, Whitecliff Winery