

## ***Tasting Menu***

### ***Sumptuous Dishes at 29 Tasting Tables!***

Tuesday, October 5th  
5:30 – 9:00 PM Grand Ballroom of the Binghamton Regency

\$35 per person. Tickets available at the door.

*A fund raiser for the Rural Health Network of South Central NY*

- Enjoy a bounty of delicious, healthy soups, appetizers, entrees and delectable desserts prepared with local food by some of the area's finest chefs.
- Quench your thirst with a sampling from NYS orchards, 6 wineries and 4 breweries.
- Whether you are an omnivore, carnivore, locavore or vegetarian, there are great dishes for you to savor.
- Enjoy great music and have fun!

## ***Tantalizing Soups and Appetizers***

**New York State Artisanal Cheeses:** Clients of CADE: Finger Lakes Farmstead, Brovetto's, Sherman Hill & more; Crackers, Crackerman of Etna

**Dutch Girl Cheeses** Produced by Renate Nollen, Leonardsville

**Bacon-Wrapped Kohlrabi & Teriyaki Sauce.** Prepared by Farmer Tom Giles, Maple Valley Farms, Lowman; bacon from his farm.

**Homemade Soups:** Thai lemongrass, butternut squash, and cream of mushroom prepared by Chef and Co-Owner Rick Dodd of P.S. Restaurant, Vestal; cream from Organic Valley Family of Farms.

**Orchard Fruits** grown by Cornell Orchards, Ithaca.

**Seasonal Soups:** Potato leek & butternut squash prepared by Chef Vicki Martinez, Bohemian Moon, Norwich; vegetables from David Steinbach of Iron Hoof Farm, Norwich.

**Smoked Sausages & Cheeses** produced by Kevin & Lisa Engelbert, Engelbert Farms, Nichols

## ***Enticing Entrees***

### **Pan-Seared Duck Breast on Hash of Duck Confit, Sweet Potato, & Apple, Garnished with Baby Field Greens & Port Reduction**

Prepared by Executive Chef Kyle Maurer of Lampy's Mediterranean Grill, Endicott. Duck distributed by Regional Access, Ithaca, from Jurgielewicz Duck Farm, Long Island. Vegetables from Mike Harris, Lone Maple Farm, Binghamton

### **Pecan-Crusted Pork with Maple Balsamic Glaze**

Prepared by Chef Bob Layman of The Cellar Restaurant, Owego; pork from Tom & Gloria Giles, Maple Valley Farm, Lowman.

### **Down to Earth Garden Burger**

Prepared by Chef Matthew Shreder, Down to Earth Whole Foods, Endicott

### **Elk with Sweet Potato Pancake & Whisky Demi-Glaze**

Prepared by Chef Bill Whyte, Yaleville Inn, Bainbridge; elk from Everett & Deloris Yerdon, Rosebrook Elk Farm, Roseboom.

### **Irish Lamb Stew**

Prepared by Chef Bob Buran, Endwell Greens Golf Club, Endwell; lamb from Marc Shappell & Tom Anderson, Meadowood Farm, Cazenovia.

**Lupo's Italian Chicken Sausage & Marinated Boneless Chicken Breast** Prepared by Sam Lupo, Sam A. Lupo's & Sons, Inc., Campville; chicken distributed by Regional Access from Murray Bresky, Murray's Chicken, South Fallsburg.)

### **Spicy Vegetable & Posale Stew**

Prepared by Chef & Owner Ed O'Neill, Andes Hotel, Andes; vegetables from Seth Heller, Heller's Family Farm, Bainbridge & Lonny Schaefer, Catskill Cattle Company, Deposit

### **Crisp Vegetable Spring Roll with General Tso's Sauce & Sesame Dressed Greens.**

Prepared by Chef de Cuisine Jim Carey, O'Neill's Shire Pub, Delhi; vegetables from Seth Heller, Heller's Family Farm, Bainbridge & Lonny Schaefer, Catskill Cattle Company, Deposit.

### **Slow Roasted Top Round of Beef & Potato Medley.**

Prepared by Chef John Cox, Lost Dog Café, Binghamton; beef from Lisa & Kevin Englebert, Engelbert Farm, Nichols.

### **Venison Chili, Chicken Wraps, & Roasted Vegetables.**

Prepared by Marijo Gallagher of Marilu's Catering, Binghamton; chicken from Marianna Ferdo, Twin Oaks Farm, Port Crane; venison from Martha Goodsell, Fallow Hollow Deer Farm, Candor.

## *Delectable Deserts*

**Blueberry Tarts.** Prepared by Baker Melanie Whyte, Rolling Hills Bakery, Bainbridge; blueberries from Terry Perfetti, Cherry Knoll Farm, Marathon.

**Cayuga Lake Creamery Ice Cream.** Prepared by Owner Jack Kostick, Cayuga Lake Creamery, Interlaken

**Joy's Apple Crisp.** Prepared by Joy Johnson, Apple Hills, Binghamton; apples from her orchard.

**Tarte Trophezienne.** Prepared by Pastry Chef Baron Kim, La Maison Blanche, Norwich; cream, milk, eggs, & butter from Dave & Sue Evans, Evans Farmhouse Creamery, Norwich.

## *Refreshing Beverages*

**New York State Breweries:**, Butternuts Beer & Ale, Garrattsville; Cooperstown Brewery, Milford; Rooster Fish Brewery, Watkins Glen; Invited: Brewery Ommegang and Ithaca Brewing Company.

**Juices & Cider.** Produced by Red Jacket Orchards, Geneva

**Yogurt Drinks & Milk.** Provided by Organic Valley Family of Farms

**New York State Wineries:** Provided by Black Bear Winery, Chenango Forks; Glenora Wine Cellars, Dundee; Knapp Vineyards, Romulus; Lone Maple Farm, Binghamton; Red Tail Ridge Winery, Penn Yan ; and Standing Stone Vineyards, Hector

**Regular, Decaf Coffee and Tea**



Proudly hosted by the

