

# Winemaker Dinner

*featuring*

**Fred Merwarth**  
**of Hermann J. Wiemer Vineyards**  
February 21, 2008

## **Tuna Tartare**

with roasted beets and pickled cucumbers  
*Blanc de Noirs 2003*



## **House Made Chorizo**

with caramelized Firefly Hakurei Turnips  
*Dry Riesling 2006*



## **Alaskan Halibut**

poached in olive oil,  
served with carrot saffron purée  
*Chardonnay 2006*



## **Intermezzo**



## **Crispy Maple Leaf Farms Duck Ballotine**

with cherry-soy reduction  
*Pinot Noir 2005*



## **Fennel Crusted Rosecrest Farm Pork Tenderloin**

with dried fruit compote  
*Gewurztraminer 2006*



## **Selection of New York State Artisan Cheeses**

Lively Run Chevre, Finger Lakes Farmstead  
Cheese's Red Meck, and Old Chatham Ewe's Blue  
with orange confiture  
*Late Harvest Riesling 2006*

◆ *Executive Chef Daniel Martello* ◆