

# FARMER'S DINNER MENU 06-13-08/ STATE 74- ALBANY

## HORS D'OEUVRES

POTATO AND DUCK EGG FRITTATA

BASIL-WRAPPED CHICKEN

*Hermann J. Wiemer Blanc de Noir*

## AMUSE

DUCK PROSCUITTO WITH PICKLED SHALLOTS

DUCK CONSOMMÉ BRUNOISE

DUCK LIVER WITH BENTON'S BACON

## FIRST COURSE

MESCLUN SALAD

Poached Peaches, Crispy Shallots

*Hermann J. Wiemer Dry Riesling*

## SECOND COURSE

POACHED FARM EGG

Boston Bibb Lettuce, Anchovy Vinaigrette, Crispy Guanciale

*Hermann J. Wiemer Chardonnay*

## THIRD COURSE

PAN-FRIED CHICKEN

Wilted Arugula, Caramelized Onion Sauce

*Hermann J. Wiemer Riesling Reserve*

## FOURTH COURSE

DUCK CREPINETTE

Spicy Mesclun, Ginger Confit, Cilantro

*Hermann J. Wiemer Gewürstraminer*

## INTERMEZZO

ROSÉ SORBET

*Dry Rosé*

## MAIN COURSE

ROASTED DUCK BREAST

Stuffed Shallot, Bing Cherries

*Cabernet Franc*

## DESSERT

FRESH FRUIT

Ice Wine Sabayon

*Late Harvest Riesling (Ice Wine)*