

Empire Brewing Company & Slow Food CNY would like to recognize the Central New York farms & gardens whose efforts have made this event possible...

Gianforte Farm, Cazenovia
- Organic Flour & Grains

Meadowood Farms, Cazenovia
- Free Range Lamb

Jewett's Cheese House, Earlville
- Aged Cheddar Cheese

Potage at Polo Ridge, Cazenovia
- Fresh Herbs

Meadows Farm, Cazenovia
- Wagyu (Kobe) Beef

Sweet on Chocolate, Syracuse
- Dark Chocolate Ganache

Cooperstown Cheese Co, Milford
- Toma Cheese

Harvest Home Gardens, Moravia
- Lavender

Apple Acres, LaFayette
- Apples

Old Chatham Shepherding Co,
- Artisanal American Blue Cheese

Evan's Farmhouse, Norwich
- Organic Dairy

Liehs & Steigerwald, Syracuse
- Apple Wood Smoked Bacon

The Imaginary Farmer, Hamilton
- Elm Oyster Mushrooms

Foothill Farms, Munnsville
- Hops & Mustard

Emerson's Maple Farm, Alfred Sta
- Maple Sugar

Tuthilltown Spirits, Gardiner
- Hudson Baby Bourbon Whiskey

Growers Co-operative, Westfield
- Concord Grape Juice

Organically Hip, Cazenovia
- Baked Goods

Maple Hill Farm, Balston Spa
- Hickory Nuts

Thorpe's Apiary, Cazenovia
- Honey



slow food dinner

new york state food, beer & wine pairing

**sunday, may 23, 2010
6pm**

\$55 per person*

eat where you live



empire brewing company

120 Walton St · Armory Square · Syracuse, NY 13202 · 315.475.BEER · www.empirebrew.com

*Includes tax & gratuity. Proceeds benefit Slow Food CNY



MISSION STATEMENT:

At the Central New York Convivium, we intend to rediscover the rich and diverse food traditions of our region and ensure that everyone has access to quality and affordable food. We will support local growers, food artisans, and purveyors. We will empower individuals to become involved in their food from seed to fruit. Understanding that we are all interdependent, we will always strive to work with sister organizations and cultivate future food leaders whenever possible.

How can I support Slow Food Central New York?

1. Become a member today! For more info visit www.slowfoodusa.org
2. Come to our fundraisers
3. Volunteer: Contact us at slowfoodcny@gmail.com

Thank you for attending this fundraiser. We look forward to seeing you at future events!

- Slow Food CNY team

www.slowfoodcny.org

menu

passed hors d'oeuvres:

beer pairing: **cream ale**

wine pairing: **Chateau Frank Blanc de Noirs 2002**

course 1:

elm oyster mushroom bisque with a port wine reduction drizzle

beer pairing: **kölsch ale**

wine pairing: **Hosmer Chardonnay 2008**

course 2:

asparagus ribbon salad dressed with lavender vinaigrette & topped with shaved tomatillo cheese

beer pairing: **white aphro**

wine pairing: **Heron Hill "Ingle Vineyards" Riesling 2007**

course 3:

crisp potato pierogi with hickory nut beurre noir and crème fraîche

beer pairing: **brown ale**

wine pairing: **Hazlitt "Homestead Reserve" Riesling 2008**

inter mezzo:

deep purple ale sorbet

course 4:

kobe beef slider on an organic flour pretzel roll with hop mustard, blue cheese & smoked bacon

beer pairing: **empire state ale**

wine pairing: **Lamoreaux Landing Merlot 2007**

course 5:

frenched rack of lamb chop served with barley-arugula risotto, demi-glace & baby chive

beer pairing: **amber ale**

wine pairing: **Dr. Konstantin Frank "Salmon Run" Meritage 2007**

course 6:

rhubarb baklava with baby bourbon whiskey infused buckwheat honey

beer pairing: **deep purple ale**

wine pairing: **Standing Stone Vidal Ice Wine 2008**

finale:

dark chocolate truffle filled with sparkling wine ganache

**Chef David Katleski
Brewmaster Timothy Butler
eat where you live**