



Easter Open House

Menu for Friday & Saturday, April 18 & 19, 2014

In the Tasting Room from Noon to 6pm

Hors D'Oeuvres

Assorted Cheeses with Smoked Almonds
Smoked White Fish Baguettes* - *Freelings Creek Traminette*
Crudités with Peanut Soy Dipping Sauce

Brunch or Main Courses

Red Pepper and Asparagus Frittatas* - *Seyval Blanc*
Curried Chickpea and Rice Salad* - *Riesling*
Herb-Encrusted Pork Tenderloin

Desserts

Lemon Basil Cheesecake with YF Bergenost Cheese* - *Finger Lakes Riesling*
Concord Grape & Blackberry Tart* - *Chambourcin*
Triple Orange Biscotti with Roasted Hazelnuts* - *Cream Sherry*

*** Recipes Available in the Winery***

These recipes are also posted on our website.

