



DRAFT MENU –Menu being finalized this week; subject to change depending on product availability.

Summer Locavore Wine Pairing Supper

Menu for Friday July 27

In the Tasting Room from 6:30-9:30pm

Hors D'Oeuvres for White Wine: Freelings Creek Chardonnay

Baguettes Stuffed with Smoked Lake Erie White Fish

Barcelona Fish Market, Barcelona, NY

Black Bean & Corn Salsa,

Local sweet corn from Timmerman's, Westfield, NY

Hors D'Oeuvres for Red Wine: Maréchal Foch

Oregano Pesto on Dimpllimeier's Seven Grain Bread

Made from fresh oregano grown at Johnson Estate

Fred's Favorite Sausage Rolls

Main Course for Red Wine: Pinot Noir

Moroccan Flank Steak and Flatbread

Grass-fed beef from Stand Fast Farm, NY

Main Course for White Wine: Freelings Creek Dry Riesling

Crispy Chicken Thighs with Peach & Pepper Chutney

Good Grass Farm, Ashville, NY

Vegetarian Course: Freelings Creek Riesling

Zucchini & Herb Frittata

Eggs from Good Grass Farm & Zucchini from Hathaway Farms

Desserts

Blueberry Concord Grape Tart, Johnson Estate Chambourcin

Blueberries from Fullmer's Blueberry Farm, Westfield & Grower's Grape Cooperative Concord Filling

Madagascar Vanilla Gelato, Almond Hazelnut Pralines & Johnson Estate Vidal Ice Wine

Nancy's Recipe - Fresh Local Peaches & Johnson Estate Port

Peaches from orchards at Hathaway Farms, Ripley, NY

