

End of the Harvest

Guest Winemaker, Juan Sepulveda
Laurel Lake Vineyards

Live Music

American Idol Star, Leah Lorenti
Richly talented, angelic vocalist, Isabel Alvarez
Finger-style Guitar Master, Russ Amenson

Cocktail Hour

*Sponsored by the Coffey House Bed and Breakfast
In support of Breast Cancer Awareness Month*

Locally raised Peconic Gold Oysters* and Little Neck Clams*

Jumbo Shrimp

2016 Pinot Gris

Proto

“Rich Man, Poor Man”

Lobster and Grilled Monkfish in Butternut Squash Bisque

2016 Sauvignon Blanc

Theftero

“Sortofa Salad”

Sliced grilled yams, marinated & roasted Latham’s beets, grilled Manouri medallions,
tri-color quinoa, cherry tomatoes over frisee lettuce with balsamic-avocado dressing

2014 Estate Reserve Chardonnay

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. PLEASE TELL YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

Trito

“Duck, Duck...”

Slow-smoked Crescent Farms Duck breast* with balsamic-tarragon glaze

Our award winning Crescent Farm Duck Chili

Roasted Latham’s autumn vegetable puree

2013 Pinot Noir

Tetarto

“I’ll Take, One Rib”

12 hour, slow-cooked, Prime Angus Rib, Ten-spice rub with a veal demi-glaze

Side Dishes Served Family-Style

Oven roasted Latham yellow cauliflower

Stir-fried, lemon-scented asparagus

2013 Reserve Cabernet Sauvignon

Pempto

“How About Them Apples?”

Briermere Farms Honey Crisp Apples, served Tart Tatin,

Served with Hellenic’s all-natural, homemade bourbon-vanilla gelato

Sparkling Muscato

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