



A Finer Experience Wine & Food Pairing

November 13th, 2025

WELCOME BITE

Basil . Fennel . Strawberries

Paired with ~ Domaine Carneros Brut 2021

FIRST COURSE

Pan Seared Scallops . Cauliflower Puree . Charred Corn . Chorizo

Paired with ~ Cakebread Cellars Sauvignon Blanc 2024

SECOND COURSE

"Pastrami" Duck Breast . Coleslaw . Rye Melba Toast . 1000 Island
Gastrique

Paired with ~ Résonance Pinot Noir 2022

THIRD COURSE

Beef Ribeye . Red Wine Jus . Caramelized Shallots . Grilled Broccolini .
Potato Fondant

Paired with ~ Sequoia Grove Cabernet Sauvignon 2022

FINALE

Nutella Mousse . Vanilla Cremeux . Chocolate Cake . Chocolate Velvet .
Candied Hazelnut . Raspberry Gel

Paired with ~ Fonseca Premium Reserve Bin 27 Port

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: EMMA HAMMOND (DESSERT)

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