



Fourth Annual Taste the Future Dinner

November 20th, 2025

BREAD SERVICE

Pumpkin Brioche Loaves served with Garlic Herb Butter

FIRST COURSE

Caramelized Fennel . Almonds . Navel Orange Confit . Caraway Seeds .
Fennel Purée

Paired with ~ Zardetto Prosecco

SECOND COURSE

Braised Chicken . Creamy Paprika Sauce . Nokedli . Braised Red Cabbage .
Sour Cream

Paired with ~ Matchbook Estate Bottled Old Head Chardonnay 2022

THIRD COURSE

Beef Ribeye . Onion Jam . Blue Cheese . Demi . Sauteed Greens . Roasted
Pepper Bread

Paired with ~ Valpolicella Superiore Zenato 2021

FINALE

NY Style Cheesecake . Graham Cracker . Blackberry French Macaron .
Chocolate Crèmeux . Blackberry Gelée

Paired with ~ Vietti Moscato d'Asti

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: JOSH GECZY, KATIE HOWARD, MIKAYLA LINEHAN

**TO MAKE A DONATION TO CULINARY ARTS,
USE THE QR CODE OR VISIT SUNYACC.EDU/GIVE**

