

Les Officiers du Bailliage d'Albany

William M. Harris - Bailiff
Widjiono Purnomo - Vice Conseiller Culinaire
Stuart R. Horn - Vice Conseiller Gastronomique
Mary Ellen Piché - Vice Chargée de Presse
Carmela R. Daubney - Vice Chargée de Missions
Michael A. Thomson - Vice Echanson
Dale Miller - Vice Conseiller de la Toque
Dominick Purnomo - Bouteiller
Joseph P. Armstrong - Gardien de la Cave
Joel M. Spiro - Conseiller des Bailliages des Etats Unis Hon.
Joyce Tate - Officier

Officier Provincial

Frank A. Tate, Jr. - Chambellan

Les Invités

Mr. Gary Bordeaux Ms. Allison Meyers
Dr. Jo-Ellen Bossert Mr. Timothy O'Brien
Dr. Robert Brenner Ms. Heidi Nejaime
Ms. Marcia A. Bruno Mr. James Nejaime
Ms. Martha Candido Ms. Dale M. Pagar
Ms. Judy Edwards Roemmelt
Ms. Desiree Farley Ms. Marysue Robbins
Mr. Todd LaRoche Ms. Kira Spiro
Ms. Julie C. McDaid Ms. Lori Squadere
Mr. Raymond S. McDaid Mr. Kurt Wideman

Les Invités d'Honneur

Mr. James E. Pozzi, Argentier des Etats-Unis
Ms. Jan V. Pozzi, Bailiff, Galveston

Inductions, Elevations and Awards

Elevation

Dr. Keith R. Edwards, M.D. - Officier

Indian Summer in the Berkshires

First Course:

Chilled Heirloom Tomato Soup
Equinox Farm Tomatoes, Chilled Caramelized Fennel, Micro Greens
2007 Heartland, Viognier & Pinot Gris, Langhorne Creek, South Australia

Second Course:

Watermelon, Arugula and Feta Cheese Salad
Fine Roasted Corn, Baby Arugula, Popcorn Shoots, Tarragon Verjus Vinaigrette
2012 Lamoreaux Landing, Riesling, Red Oak Vineyard, Finger Lakes,
New York State

Third Course:

Pan Seared Striped Bass
Roasted Baby Vegetables, Celery Root Puree
2011 Chateau Vitalis, Pouilly Fuisse, Macon, Burgundy

Fourth Course:

Grilled Veal Tenderloin
Wild Mushroom Ragout, Confetti Potatoes, Au Jus
2002 La Closerie de Fourtet, Saint-Emilion, Grand Cru, Bordeaux

Fifth Course:

Selection of Local Cheeses/Assorted Mini Pastries
2003 Domaine Coste-Caumartin, Saint-Romain Sous Le Chateau
Cote de Beaune, Burgundy

After Dinner Libation Courtesy of Dr. Keith Edwards:

Dow's 1977 Vintage Port

Today's dinner is supplied with ingredients from local farms
in the Berkshires, Eastern New York and Vermont.

Equinox Farm - Sheffield, MA
Dave's Melon - Richmond, MA
Farm Girl Farm - Sheffield, MA

Old Chatham Sheep Herding Company - Old Chatham, NY
Adirondack Cheese Company - Barneveld, NY
Cooperstown Cheese Company - Missford, NY
Maple Brook Farm - Bennington, VT

Carl DeLuca

Executive Chef