

LES OFFICERS DU BAILLIAGE D'ALBANY

WILLIAM M. HARRIS
BAILLI

STUART R. HORN
VICE CONSEILLER GASTRONOMIQUE

MARY ELLEN PICHÉ
VICE CHARGÉE DE PRESSE

HOLLY A. KATZ
VICE CHANCELIER ARGENTIER

ANGELO MAZZONE
OFFICIER MAÎTRE RÔTISSIER

FRANK A. TATE, JR.
CHAMBELLAN HON.

CARMELA R. DAUBNEY
VICE CHARGÉE DE MISSIONS

MICHAEL A. THOMSON
VICE ECHANSON

DALE MILLER
VICE CONSEILLER DE LA TOQUE

JOEL M. SPIRO
CONSEILLER DES BAILLIAGES DES ETATS UNIS HON.

JOYCE TATE
OFFICIER

KEITH R. EDWARDS
OFFICIER

OFFICIER PROVINCIAL

WIDJIONO PURNOMO
VICE CONSEILLER CULINAIRE PROVINCIAL

LES INVITES

MR. PASQUALE DeVITO

Ms. BARBARA DOWNS

MR. ARKLEY L. MASTRO JR.

Ms. FLORENCE RICHARDSON MASTRO

Ms. CHRISTINA L. OSTRANDER

MR. ANDREW J. RICHARDS

MR. GREGORY E. TEAL

Ms. JOY C. TEAL

MR. GEORGE H. WEISSMAN

LES MEMBERS DU BAILLIAGE D'ALBANY

Ms. RENEE FARLEY, DAME DE LA CHAINE

Ms. LORRAINE FERGUSON, DAME DE LA CHAINE

MR. WILLIAM M. HARRIS, BAILLI

Ms. HOLLY A. KATZ, VICE CHANCELIER - ARGENTIER

Ms. SHEILA McNEIL, PROFESSIONEL DU VIN

Ms. GWENDOLYM J. SCHAEFER, DAME DE LA CHAINE

MR. WILLIAM SCHAEFER, CHEVALIER

DR. JOEL M. SPIRO, CONSEILLER DES BAILLIAGES DES ETATE UNIS HON.

Ms. KIRA SPIRO, DAME DE LA CHAINE

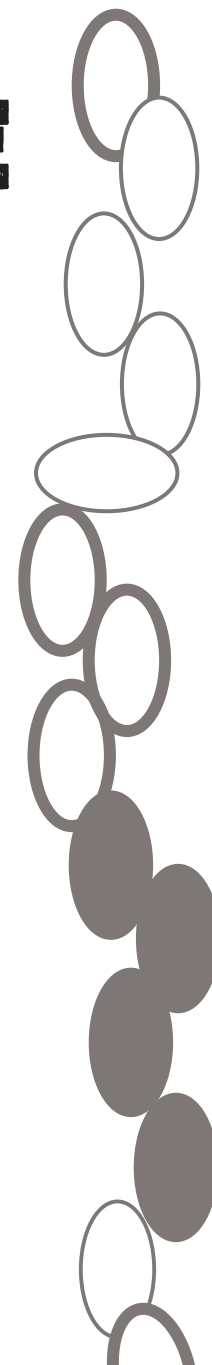
MR. FRANK A. TATE JR., CHAMBELLAN HON.

Ms. JEAN PADUANO TEAL, DAME DE LE CHAINE

MR. LARRY TEAL, CHEVALIER

A N G E L O ' S
677 PRIME

CHAINE DES ROTISSEURS
TASTING MENU



TASTING FEBRUARY 20, 2016

**THANK YOU FOR
JOINING US TONIGHT,**

**ANGELO MAZZONE
OWNER**

**JAIME ORTIZ
GENERAL MANAGER**

**KEN KEHN
EXECUTIVE CHEF**

**SHEILA BURKE
VP OF RESTAURANTS &
MAZZONE WINE DIRECTOR**

**SEABORN JONES
SOMMELIER**

**MARY BIRBILIS - BROUGH
EVENT SALES DIRECTOR**



CAVIAR	Domaine Hippolyte Reverdy, Sancerre 2014 baked potato ice cream, crème fraîche, chives
FLUKE	avocado, yuzu, soy, habanero, pastry
PEEKYTOE CRAB	lobster roe, salmon caviar, lemon, apple
HAMACHI	aji amarillo, cucumber, basil
OFFAL	Domaine Jean-Michel Gaunoux, Meursault 2010 sweetbreads, boudin noir, melon, pink peppercorn, celery
FOIE GRAS	“cherry”, madeleine, lollipop
BEETS	chevre, sesame, fennel
UNI	Sbragia “Gamble Ranch Vineyard”, Chardonnay 2010 sand, sea foam, shellfish, sea samphire
DOVER SOLE	asparagus, zucchini, béarnaise
RABBIT	Bouchard Père & Fils, Aloxe-Corton 2005 carrot, white polenta, salsa verde, hearts of palm
SQUAB	La Closerie de Fourtet, St. Émilion Grand Cru 2002 egg yolk, truffle, juniper, currants
A5 KOBE BEEF	Chateau Montelena, “Estate”, Cabernet Sauvignon 2005 lobster, celeriac, pea, bone marrow
ST. ANDRE	Taylor Fladgate 10 Year Old Tawny Port danish, strawberry, almond, lingonberry
CITRUS	Chateau Rieussec, Sauternes, Grand Cru 2005 blood orange, grapefruit, lime
COCONUT	passionfruit, papaya, pineapple, pistachio
CHOCOLATE	flourless cake, hazelnut, sesame, chilies