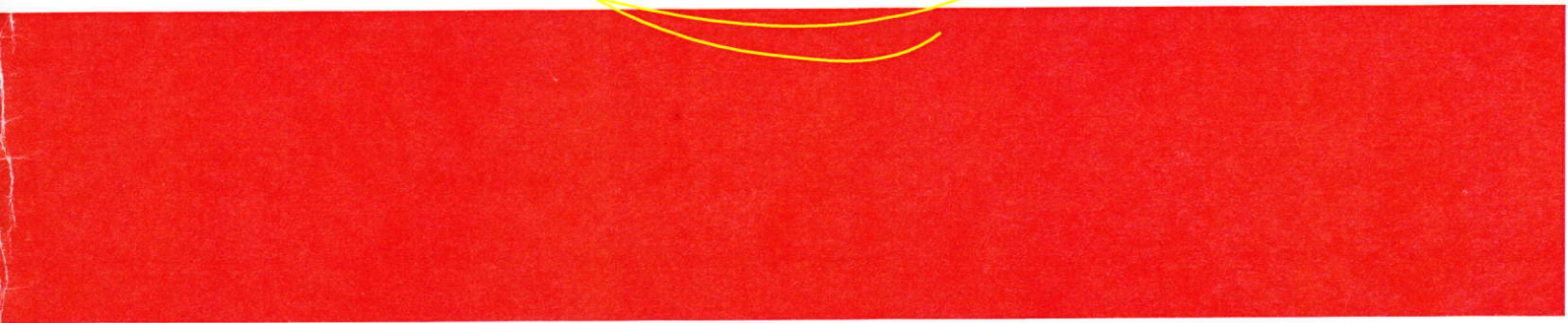
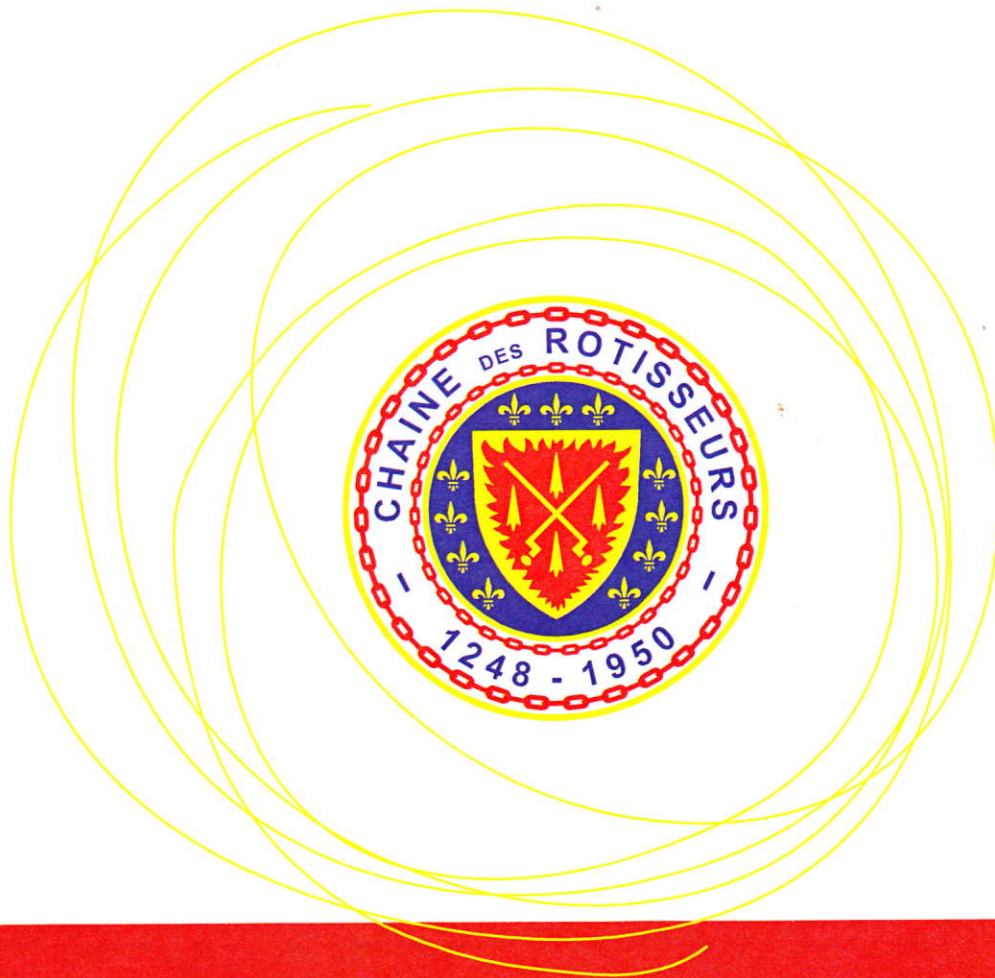




NORMANSIDE

welcomes



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LES OFFICIERS DU BAILLIAGE D ALBANY

William M. Harris - Bailli
Stuart R. Horn -
Vice Conseiller Gastronomique
Carmela R. Daubney -
Vice Chargée de Missions
Michael A. Thomson -
Vice Echanson
Angelo Mazzone -
Officier Maître Rotisseur
Dale Miller -
Vice Conseiller de la Toque
Joel M. Spiro -
Conseiller des Bailliages
des Etats Unis Hon.
Joyce Tate - Officier
Keith R. Edwards - Officier
Frank A. Tate, Jr. - Chambellan Hon.

LES INVITES

Mr. Michael Corso
Ms. Barbara Downs
Mr. Ian Farley
Ms. Karen Gagnon
Mr. Matthew Goodman
Ms. Amber R. Hurt
Mr. Michael J. Hurt
Mr. James Hurtubise
Mr. Matt Masto
Ms. Susan Melnikoff
Dr. Eric S. Molho
Ms. Elizabeth Montemorano
Mr. Joseph Montemorano
Ms. Donna Parisi
Hon. Stacy Pettit
Ms. Donna Purnomo
Ms. Dale M. Pager Roemmelt
Ms. Sandra Thomson
Mr. George Weissman

Presented by Normanside Executive Chef Kenneth Ruud and his culinary team.

COURSE ONE

raw oyster, crabapple moustarda,
grilled oyster, caramelized fennel,
citrus butter, fried oyster, wilted spinach,
preserved lemon citronette

COURSE TWO

sweet potato crepe, roasted purple and
white asparagus, green asparagus pesto,
sweet potato puree, boursin cheese

COURSE THREE

braised alligator,
lemon myrtle curry broth, uni,
green lip mussels, watercress

COURSE FOUR

black garlic braised beef short rib,
roasted quail, sweet garlic,
prosciutto, basil, cream

COURSE FIVE

cana de cabra, manchengo el trigal,
quince jam, toasted marcona almonds,
roasted grapes, toasted baguette

COURSE SIX

coffee panna cotta,
banana bread-coffee ice cream cake,
passion fruit curd, roasted banana cream,
salted cocoa nib-coffee crunch

WINE PAIRINGS

1st Course – Oysters Three Ways

Domaine de la Pepière Muscadet
Sèvre et Maine sur Lie, Loire Valley 2015

2nd Course – Sweet Potato Crepe

Monmousseau “Clos Le Vigneau”
Vouvray, Loire Valley 2014

3rd Course – Braised Alligator

Bouchard Pere Fils,
Chambolle-Musigny, Burgundy 2005
Clos Floridene, Graves, Bordeaux 2010

4th Course – Short Rib and Roasted Quail

JanotsBos Meursault, Burgundy 2011
Chateau Puech-Haut Saint-Drézéry 1996

5th Course – Cheese Course

Bouchard Père Fils;
Chambolle-Musigny, Burgundy 2005
OR

Bouchard Père; Fils Aloxe Corton,
Burgundy 2005

6th Course – Coffee Trio

Cockburns Special Reserve Porto NV

Galway International Oyster Seafood Festival, Ireland

Welcome to the oldest oyster festival in the world and the most internationally recognized Irish festival after St Patrick's Day. Deemed one of Europe's longest-running food extravaganzas, the Galway International Oyster Seafood Festival was launched in September 1954 by Brian Collins. That year just 34 guests attended the first Oyster Festival Banquet and feasted on several dozen oysters each. These days, the event is one of the biggest on Ireland's social calendar, drawing more than 22,000 visitors in 2012 who gleefully downed tons of the famous native Galway Oysters.

Asparafest, Worcestershire, England

The small villages of Badsey and Bretforton lie just outside of Evesham. For years the resident silver band of Bretforton village has raised money for equipment and instruments by way of an annual auction of the finest crop each season. This mini festival has aided in raising the profile of the Vale of Evesham and its signature crop. The Asparagus Festival has attracted hundreds every year to the picturesque village of Bretforton and proves that the Vale of Evesham can throw a bash to be proud of.

The Hokitika Wildfoods Festival, New Zealand

This annual event is held in Hokitika, New Zealand. The main attraction of the event is food stalls offering items not normally consumed on a regular basis. Celebrating the unique wilderness of New Zealand's southern island. Items served include wasp larvae ice cream, barbequed huhu grubs, possum, earthworms, crocodile and many more. This event has been happening for over two decades and hosts up to twenty-three thousand guests from around the world each year.

Isle of Wight Garlic Festival, England

With over 250 vendors selling delights such as garlic seafood, garlic beer and even garlic ice cream, this festival is a garlic lover's dream come true. The two-day event takes place on the Isle of Wight, just off the southern coast of Hampshire, to celebrate the island's booming garlic industry. Dig into a plethora of garlic delicacies, watch cooking demonstrations and enjoy the live music. Just remember to bring along a pack of gum or two.

Euskadi-Basque Country International Cheese festival, San Sebastian, Spain

Its purpose is to foster and reinforce craft cheese making, helping to add value to a sector committed to rural development as a cultural asset. Its mission is to offer local people, tourists and trade visitors from abroad craft-produced cheeses together with cultural experiences of the highest quality (tastings, gastronomy, workshops, talks and other activities) to enable visitors to meet one another and promote the work of craft producers.

Kona Coffee Cultural Festival, Hawaii

Visitors from all over the world gather alongside island locals on the beaches of Hawaii for this festival of arts, food, and drinks to celebrate all things coffee. Since the early 1800s coffee has been cultivated in the Kona Districts of the Big Island of Hawaii. Kona Coffee is now one of the most highly regarded and expensive coffee blends in the world. This coffee festival generally lasts just under two weeks in the beginning of November. The festival boasts a variety of events, including pageants, tours, workshops, lectures, parades, tastings, competitions, dinners, art exhibits, and live entertainment. Hosting almost 20,000 visitors each year, people from all over the world flock to the Island for its spectacular beauty, rich history, and outstanding caffeinated brews.

