

THE LAKE GEORGE CLUB

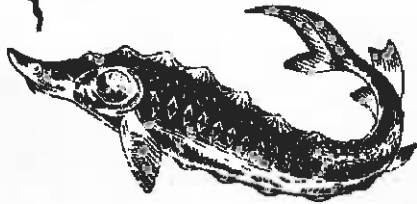
*A culinary journey from the  
Queen of Lakes to the King of France.*

Your culinary adventure sets sail from the beautiful waters of Lake George thru the rustic trade routes of the Colonial frontier into Canada, across the vast Atlantic to our eventual seaport on the coast of France.

Estate, Cabernet Sauvignon,  
Napa Valley 2005



Sbragia Family Vineyards,  
Gamble Ranch Vineyards  
Chardonnay, Dry Creek Valley  
2010



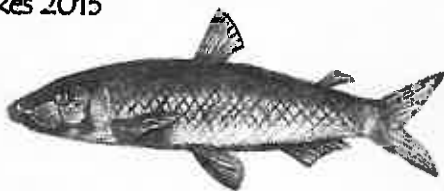
1<sup>st</sup> Course

## Grand Lion of Lake George Lake Trout

non traditional accompaniments.

Wine

Forge Cellars Riesling "Classique",  
Finger Lakes 2015



### Les Officiers

*du Bailliage d'Albany*

William M. Harris, *Bailli*

Holly A. Katz, *Vice Chancelier Argentier*

Michael A. Thomson, *Vice Echanson*

Angelo Mazzone, *Officier: Maître Rôtisseur*

Frank A. Tate, Jr., *Chambellan Hon.*

Carmela R. Daubney, *Vice Chargée  
de Missions*

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 Invités

Mrs. Gemma Allen

Mr. Jason Allen

Dr. Robert Brenner

Mr. Ian Farley

Ms. Rita Frei

Ms. Linda Gush

Dr. Jordan Kassoff

Ms. Leona Kassoff

Mr. James Knox

Ms. Julie Massry Knox

Ms. Mary Alice Lee

Ms. Susan Melnikoff

Ms. Marcia R. Miller

Mr. Robert C. Miller

Ms. Allison Meyers

Ms. Mary Nicklas

Ms. Donna Purnomo

Mr. Vincent R. Sfara



### THE LAKE GEORGE CLUB

William Finnen, *General Manager The Lake George Club*

### Chef's

Tony DeStratis, *Executive Chef The Lake George Club*

Michael P. Finnen, *Executive Sous The Lake George Club*

William Whitty, *Pastry Chef The Lake George Club*

### Guest Chef's

Timothy Warnock, *Executive Chef US Foods*

David Britton, *Chef*

David Scroggins, *Chef*



Dessert

*Poire Belle Hélène*

with Cardamom scented chocolate.

Wine

Taylor Fladgate 10 Year Old Tawny Porto



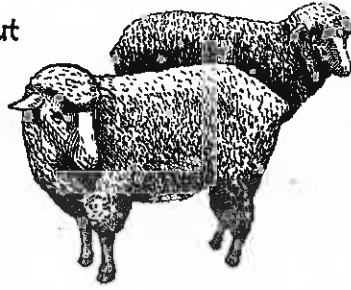
5<sup>th</sup> Course

*Moroccan Spiced English  
Cut Mutton Chop*

minted fresh chutney, roasted baby vegetables  
and toasted cous cous.

Wine

Chateau Barde-Haut  
Saint Emilion  
Grand Cru 2008



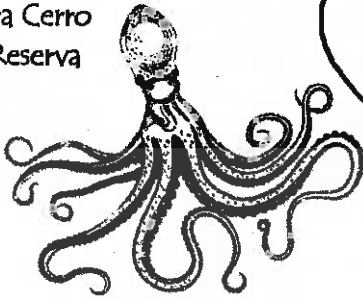
4<sup>th</sup> Course

*Pulpo Asado,  
Grilled Octopus*

paella bolás de arroz.

Wine

Bodegas Olarra Cerro  
Anon, Rioja Reserva  
2010



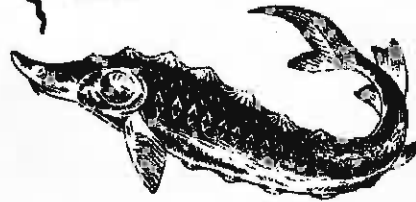
3<sup>rd</sup> Course

*Seared  
Sturgeon Filet*

vanilla, caviar beurre blanc,  
chefs accompaniments.

Wine

Sbragia Family Vineyards,  
Gamble Ranch Vineyards  
Chardonnay, Dry Creek Valley  
2010



2<sup>nd</sup> Course

*Indigenous Game Tarte*

roasted chestnut puree, game glace drizzle.

Wine

Chateau Montelena, The Montelena  
Estate, Cabernet Sauvignon,  
Napa Valley 2005



1<sup>st</sup> Course

*Grav Lox of  
Lake George Lake Trout*

non traditional accompaniments.

Wine

Forge Cellars Riesling "Classique",  
Finger Lakes 2015



*Les Officiers*

*Le Bailhage d'Albany*

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Keith R. Edwards, *Officier*

*Officier Pronuncial*