

Bailliage d'Albany  
Innovo Kitchen  
"Born in the USA"  
September 15, 2019  
Menu in Word

Hors d'Oeuvres:

Main Lobster Roll, Cheeseburger Boa, Cool Ranch Tater Tots, Deviled Duck Eggs, Philly Cheesesteak

Amuse: "Kids Lunch"

Fried House-Made Bologna/House-Made American Cheese/Sous Vide Egg Yolk/Kettle Chips  
Pine Ridge, Chenin Blanc + Viognier White Blend, California 2017

First Course: Maryland Crab Cake

Wilted Spinach/Remoulade/Tomato Fume/Pomme Frites  
Raeburn Chardonnay, Russian River Valley, California 2017

Second Course: Chicken & Waffles

Sour Cream Chive Waffle/Buffalo Chicken Rillettes/White Onion Gravy  
Anthony Road, Riesling Dry, Finger Lakes, New York 2018

Third Course: Wild Alaskan Salmon Cioppino

Seared King Salmon/Tomato Fennel Fume/Poached Rhode Island Calamari/House Smoked Mussels/Fried  
Whole Belly Clam  
Seghesio Zinfandel, Sonoma County, California 2016

Main Course: Smoked Beef Brisket

Bergenost Spoon Bread/Later Summer Succotash  
Raymond Reserve Cabernet Sauvignon, Napa Valley, California 2014

Salad Course: Waldorf Salad

Local Apples/Celeriac/Raisings/Black Walnut Dressing

Dessert: Key Lime Funnel Cake

Crisp Funnel Cake/Key Lime Curd/Brown Butter Ice Cream