

WESTCHESTER MAGAZINE'S
WINE & FOOD
FESTIVAL

KERMIT LYNCH WINE DINNER

*with Executive Chef Beau Widener and Lyle Railsback, National
Portfolio Manager of Kermit Lynch*

Crabtree's Kittle House

Friday, June 7, 2019

HORS D'OEUVRES

GREGOLETTO, PROSECCO IL FAMILIARE FRIZZANTE SUI LIEVITI 2017

FIRST COURSE

Seared Diver Scallop

Strawberry beurre blanc, shaved asparagus, fennel, and
unripe strawberry salad, smoked almond and quinoa granola

ANDRÈ & MICHAEL QUENARD, VIN DE SAVOIE LES ABYMES 2017

SECOND COURSE

Bella Bella Farm Duck Breast

Cauliflower Puree, smoked grape, confit duck croquette and assorted plants

DOMAIN JEAN-CLAUDE REGNAUDOT, MARANGES 1ER CRU LA FUSSIÈRE

THIRD COURSE

Roasted Kentucky Blue Grass Fed Lamb Rack

Grilled Mead Orchards plum, cherry and dark chocolate emulsion and charred haricot vert

GIOVANNI MONTISCI, CANNONAU DI SARDEGNA BARROSU 2016

CHEESE COURSE

Bailey Haven Blue

Jersey Girl

DOMAINE HAUVETTE, LES BAUX-DE-PROVENCE CORNALINE ROUGE 2011

DESSERT PETITS FOURS

Coffee



KERMIT LYNCH
WINE MERCHANT



Crabtree's Kittle House
Restaurant & Inn