

Pine Island Chamber of Commerce Black Dirt Feast 2018 Menu

Cocktail Hour

Wine, beer and soda, lemonade and iced tea
"Black Dirt Manhattan" a Signature Cocktail from Black Dirt Distillery
Craft Beers from the Pine Island Brewing Company, sponsored by Dana Distributors

Hors d'oeuvres from Shawn Hubbell of Amuzae, LLC.

Assorted seasonal wood fired pizzas and flat breads (Passed)
Mini shrimp rolls, Beef sliders Assorted yakitori
at stations in the Cocktail Tent
Raw bar provided by Hudson Valley Seafood Company

Course 1

Salad from Heather Kurosz of Pennings Orchard & Farm Market
Roasted corn and watercress with buttermilk dressing and peppercorn tuile

Conscious Fork's vegetarian: Zucchini and apple noodles tossed in an orange poppy vinaigrette with fresh red cabbage, carrots, scallions and dried cranberries

Course 2

Soup from Eddie Cullari of Eddie's Roadhouse
Watermelon Gazpacho

Conscious Fork's vegetarian: Gazpacho

Course 3

Fish from Erik Johansen of The Iron Forge Inn
Local Trout, Fennel Mousse, Lemon and Thyme butter

Conscious Fork's vegetarian: latke & quiche sampler over local mixed greens

Course 4

Poultry from James Haurey of The Grange
Kentucky fried Labella farm duck leg confit with Tonjes farm spicy beechwood blue cheese cream and Kitchen Garden veggies

Conscious Fork's vegetarian: Zucchini rollatini with haus made cashew cheese and fresh marinara

Course 5

Beef from Steven Ernst of Westtown Fare
Oven Roasted Lowland Farm Rib Eye, Served with a Shallot Chervil Tarragon Emulsion & Summer Ratatouille with Pine Island Fingerling Rosemary Garlic Potatoes.

Conscious Fork's vegetarian: Roasted beet slider on haus sour dough with horseradish avocado mayo, red onion, carrots and mustard greens with red potato salad

Course 6

Dessert from Jean Claude Sanchez of Jean Claude's Patisserie
"Hazelnut Financiers with Chocolate and Organic Coffee Cream with a Brandy Sauce"
locally sourced from Greenwood Lake Roasters and the Warwick Valley Winery