



A Taste of France Benefit Dinner with Tri-County United Way

December 4th, 2025

SERVICE DE PAIN

French Bread Basket served with Cranberry Orange Butter

PLAT DE FROMAGE

Gruyère Gougères . Fine herbs . Whipped Nettle Meadow
Fromage Blanc

Paired with ~ Francoise Montand Brut

COURS DE POISSON

Sole Meuniere . Lentil Pilaf . Steamed Sweet Peas

Paired with ~ Bonas Luberon Grande Reserve Des Challieres Blanc 2024

PLAT PRINCIPAL

Braised Rabbit . Garlic Rosemary Pommes Puree . Demi Glace .
Shallot Bacon Jam

Paired with ~ Domaine De La Solitude Cote Du Rhone 2023

PLAT DE DESSERT

île flottante (Floating Island)

Chocolate Meringue . Cherry Anglaise . Flambeed Cherries .

Toasted Almonds . Caramel Cage

Paired with ~ Café au lait ou du thé

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: MORGAN STEARNS & TRINITY SANDERS

**TO MAKE A DONATION TO CULINARY ARTS,
USE THE QR CODE OR VISIT SUNYACC.EDU/GIVE**

