

L'Auberge du Cochon Rouge

Soirée '88 L'Auberge du Cochon Rouge

This evening we are pleased to have Linda Ludgate and her husband Peter Seznec as our guest hosts for our very first exclusively vegetarian Soirée. Linda and Peter (along with the rest of the Ludgate family) are purveyors and distributors of the region's finest produce, through Ludgate Produce Farms and the Little Apple Express.

This Soirée also commences the first annual Finger Lakes Food and Wine Festival of which Peter was one of the principal organizers. Etienne, Linda, and Peter have come up with a menu which uses the freshest local, seasonal produce available and a series of Finger Lakes wines to enhance the meal further.

Depending on your reactions to tonight's menu, Etienne is considering offering regular vegetarian fare at L'Auberge, so we hope you will let him know how you like tonight's meal. We further hope that you talk with Linda and Peter, as they tour the restaurant tonight, about the upcoming events of the Finger Lakes Food and Wine Festival which will be continuing for the rest of this week.

Bon Appetit!

Etienne Merle Chef/Owner

Linda Ludgate and Peter Seznec Finger Lakes Food and Wine Festival

Be sure to leave your name and address for the mailing list for future Soirees.

Produced in cooperation with Harvey Ferdschneider

Linda Ludgate and Peter Seznec Finger Lakes Food and Wine Festival

Wines	Menu
Hermann J. Wiemer Champagne	Caponata of the Finger Lakes Crostini
1985	
Heron Hill Riesling Ingle Vineyard	Otisco Soup
1985	Stuffed Flower à la Seneca
	Owasco Granité
Dr. Konstantin Frank	Fungi à l'Ail Keuka
Pinot Noir Vinifera Vineyards 1985	Cayuga Wild Salad Goat Folks Ashed Pyramide Lively Run Fresh Chevre
Glenora Riesling Late Harvest 1987	Canandaigua Charlotte Le Café
Wines \$18.50/person	Dinner \$24.75/person

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