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 Soirées.
Produced in cooperation with Harvey Firschneider

Linda Ludgate and Peter Seznec
Finger Lakes Food and Wine Festival

Wines
Hermann J. Wiemer
Champagne
1985
Heron Hill Riesling
Ingle Vineyard
1985
Dr. Konstantin Frank
Pinot Noir
Vinifera Vineyards
1985
Glenora
Riesling
Late Harvest
1987
Wines
$18.50/person

Menu
Caponata of the Finger Lakes
Crostini
Otisco Soup
Stuffed Flower à la Seneca
Owasco Granité
Fungi à l’Ail Keuka
Cayuga Wild Salad
Goat Folks Ashed Pyramide
Lively Run Fresh Chevre
Canandaigua Charlotte
Le Café
Dinner
$24.75/person

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