



L'Auberge du Cochon Rouge

Soirée '88

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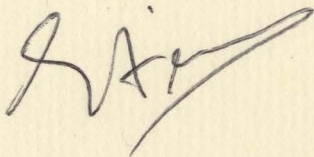
This evening we are pleased to have Linda Ludgate and her husband Peter Seznec as our guest hosts for our very first exclusively vegetarian Soirée. Linda and Peter (along with the rest of the Ludgate family) are purveyors and distributors of the region's finest produce, through Ludgate Produce Farms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

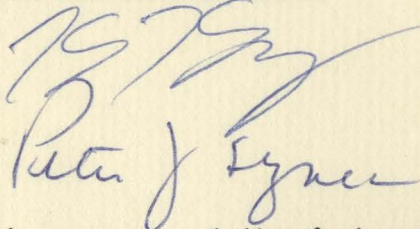
Depending on your reactions to tonight's menu, Etienne is considering offering regular vegetarian fare at L'Auberge, so we hope you will let him know how you like tonight's meal. We further hope that you talk with Linda and Peter, as they tour the restaurant tonight, about the upcoming events of the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

Bon Appetit!

Etienne Merle
Chef/Owner



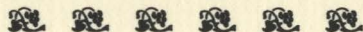
Linda Ludgate and Peter Seznec
Finger Lakes Food and Wine Festival



Be sure to leave your name and address for the mailing list for future Soirées.
Produced in cooperation with Harvey Ferdtschneider

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

