

ADIRONDACK  
FESTIVAL of  
FOOD & WINE

Welcome to the 7<sup>th</sup> Annual  
Adirondack Festival of Food and Wine

We are so happy to have you as our guests for this amazing event. Here is a look at what to expect during your stay. We want everyone to fully enjoy their stay and experience the true bliss of the Mirror Lake Inn Resort & Spa. Please enjoy The Cottage for lunches and the Spa for extra relaxation during your free time. Thank you and we look forward to a great weekend.

Thank You to our Sponsors



Our Theme this year is  
"The Culinary Melting Pot"  
How taste influences the way we eat and drink  
"Smell and taste are in fact but a single composite sense whose  
laboratory is the mouth and its chimney is the nose."  
The Physiology of Taste-Brillat-Savarin

\*\*All content is subject to change. Thank you.

## Introducing our Special Guests for the weekend

### QUEST CHEFS

Chef Paul Sorgule  
Chef John Barton  
Chef Louise Duhamel  
Chef Kevin O'Donnell

Chef Sarah Langan  
Chef Curtiss Hemm  
Chef George Higgins

### QUEST PRESENTERS

Ron Kapon  
Doug McLeod  
James and Anne McIlhenny

Shawn Dore  
Fabio Cuccia  
Bill and Kim Comiskey

## Thursday, April 19<sup>th</sup>, 2012

### Opening Night

Time: 6:00-8:00pm

Location: TBD

Enjoy an evening of with guest mixologists and their theatrics with cocktails. Visit our ice luge, our wine bar with top rated wines, and learn how to infuse vodkas at home. Meet our guest chefs and enjoy delectable food prepared by our own culinary team.

\*\*\*This is casual Hors D'oeuvres and Wine Reception. Please be aware that dinner is not included in your package this evening. Dinner reservations can be made at The View Restaurant or stop into Taste Bistro or The Cottage for a light bite at your leisure.

### Library Tasting

Single Malt Scotch Tasting

Time: 7:30-8:30pm

Location: TBD

## Friday, April 20<sup>th</sup>, 2012

**Breakfast:** 7:30-10:00am

Enjoy a Hearty Adirondack Breakfast at your leisure in The View Restaurant

### Interactive Food Demonstration and Tasting

**Time:** 9:00-10:00am

**Location:** Wikoff Room

**Chef Sarah Langan**

**Senior Chef Instructor, New England Culinary Institute**

#### **SALT and PEPPER:**

Salt is one of the most precious chemicals known to man and one of the most demanded by cooks, chefs and anyone who loves food. "Today cooks around the world use both salt and salted foods to enhance their recipes. In Asia pungent fish sauce, soy sauce and miso are flavored with salt, in Africa and throughout the Middle East they prefer tangy preserved lemons and plump juicy olives, while Mediterranean kitchens would be lost without anchovies, capers, feta, halloumi and cured meats." In all cases salt is what brings these items to culinary life. Jody Vassallo, Salt and Pepper

Pepper, on the other hand, is a spice that throughout history has been treasured in various forms, as a way to mask, enhance, alter, and intensify flavors. "Often referred to as the "King of Spices", pepper has long been used as a sacred offering to gods and even as currency for paying rent and taxes." Jody Vassallo, Salt and Pepper

This lecture, demonstration will focus on the many uses of salt and pepper, the varieties that exist in modern kitchens and ways to use these important ingredients in moderation, combating the current fear of over use in the American diet.

### Interactive Food Demonstration and Tasting

**Time:** 10:15-11:15am

**Location:** Wikoff Room

**Chef George Higgins-Certified Master Baker, Culinary Institute of America**

#### **SUGAR and HONEY:**

It would be difficult to imagine our diets without sugar and honey. Whether the source is from natural fruits (fructose), cane, beets, or corn, or from the hard work of honeybees - sweet is something that brings a smile to most people. In fact, there are more "sweet receptor taste buds" in your mouth than any other primary taste - thus our inherent need to stimulate those receptors.

This lecture/demonstration will focus on the varieties of sugars and honey that are available today, the different uses for each of these sweeteners, and the nuances of flavor differential that exist.

## Friday, April 20<sup>th</sup>, 2012 continued

### Lunch: 11:30am-1:00pm (on your own)

For an additional cost, enjoy lunch with the some specially featured Micro Brews and a Master Brewer. In the View Restaurant.  
Limited to 30 people. Must sign up in advance.

Lunch also available at The Cottage Café.

### Wine Seminar

Time: 1:30-2:30pm

Location: Conference Center

**Ron Kapon-M.B.A., Author, Wine educator, Professor, Editor, Blogger**  
**"Confessions of a Non Wine Snob" -73 years of Drinking Wine and**  
**Traveling the Globe in Search of the good life and the perfect wine course!**

### Interactive Food Demonstration and Tasting

Time: 3:00-4:00pm

Location: Wikoff Room

#### **Chef John Barton**

#### **ARTISINAL CHEESES:**

Suddenly, as was the case with wine and craft beer, cheese making is taking on a new life in America. The act of harnessing the fermentation process in the conversion of milk into luscious cheeses from soft to hard is a new passion of artisan food producers from Vermont to Oregon.

Cheese is now produced in every state in the U.S. All seven major styles of cheese: fresh (soft) cheeses, semi-soft, soft ripened, washed-rind, semi-hard and hard cheeses now adorn American dinner tables from coast to coast.

This session will provide pointers on how to select and pair cheeses, how to distinguish the variables in flavor and aroma, and how to plan events using cheese as the main character.

Taste American cheeses from across the country.

### Wine Tasting and Seminar

Time: 4:30-5:30pm

Location: TBD

#### **Bill and Kim Comiskey, Owners, Chloe Creek Wine**

**Compare and Contrast their 2009 and 2010 Vintages and see what a difference a year can make!**

Friday, April 20<sup>th</sup>, 2012 continued

## The Grand Tasting of Wines

Time: 7:00-9:00pm

Location: View Restaurant and Wikoff Room

Enjoy Small Plates and Boutique Wines using all of Your Heightened Senses

### Featured Chefs:

Chefs:

Chef Paul Sorgule

Chef Kevin O'Donnell

Chef Curtiss Hemm

Chef George Higgins

Chef Sarah Langan

Chef Louise Duhamel

Chef John Barton

All tables paired with delicious Boutique Wines

Tables:

#### "Salt and Pepper"

Smoked, Salt Brined BBQ Pork Ribs

Five Pepper Tuna with Salsa Verde and Tuscan Tomato Salsa

Peppered Prawns with reserved Lemons, Cumin, and Extra Virgin Olive Oil

#### "Sour"

Melon and Papaya in Lime, Mint and Ginger Syrup

Slow Simmered Chili Pork with Lemon, Soy, Coriander and Red Chilis

#### "Bitter"

Licorice Carrots with Pernod and Campari

Crab Salad with Preserved Limes and Angostura Bitters with

Toasted Pita Chips

#### "Umami"

Regional Cheeses

Mushroom Confit

Slow Roasted Tomatoes with Olive Oil and Fleur du Sel

Grilled Hanger Steak with Crispy Potatoes and Truffle Oil

#### "Sweet"

Malted Chocolate Pudding

Lime Tarts with Whipped Cream and Lime Zest

Tuxedo Strawberries

After the Grand Tasting,  
retreat to Taste Bistro and enjoy LIVE MUSIC from 8:00-11:00pm.

## Saturday, April 21st, 2012

Breakfast: 7:30-10:00am

Enjoy a Hearty Adirondack Breakfast at your leisure in  
The View Restaurant

### Interactive Food Demonstration and Tasting

Time: 9:00-10:00am

Location: Wikoff Room

**Curtiss Hemm**

**James and Anne McIlhenny**

#### MUSHROOMS:

Forager's have now been replaced with Wild-crafters. The difference lies in those who harvest some and leave more to continue the growth vs. clear cutting. Knowing how to identify, pick and cook mushrooms requires care and time. The right mushrooms can be a joy and an incredibly flavorful addition to your home menus; the wrong mushrooms could certainly ruin your day.

Learn how to identify, select, harvest and cook mushrooms and when to call in the experts as back up.

### Interactive Food Demonstration and Tasting

Time: 10:15-11:15am

Location: Wikoff Room

**TBD**

#### FRESH HERBS:

Understanding the value of using salt while appreciating how to approach it with moderation requires the ability to supplement flavor with the right selection of herbs. Herbs are one crop that can be grown year-round indoors and out.

Learn about the classical combinations of herbs used in certain food preparations, how to determine what should be in your herb garden and how to manage your plot no matter how small or large.

Saturday, April 21<sup>st</sup>, 2012 continued

### Interactive Food Demonstration and Tasting

Time: 11:30-12:30pm

Location: Wikoff Room

**Chef Louise Duhamel**

**Fabio Cuccia-Olive Oil Specialist**

**CITRUS, VINEGARS AND OLIVE OIL:**

Learn about the difference between olive oil and extra virgin olive oil, the complexity of flavor that comes from the type of olive, climate and terroir; taste and compare varietal vinegars from fruit infused to aged balsamic; and discover how vinaigrettes and marinades can make a simple dish extraordinary.

### Wine Tasting and Seminar

Time: 2:00-3:00pm

Location: Conference Center

**Shawn Dore, DWS/AIWS, Sommelier**

**"Taste Like a Pro, The Sensory Discovery of Wine"**

## Ready-Set-Cook!

Don't Miss This!

Time: 3:30-5:00pm

Location: Wikoff Room

The Mirror Lake Inn Culinary Team

vs.

Guests Chefs

MC: Chef Paul Sorgule

- A competitive cook-off where each team will be given secret ingredients to work with and have just one hour to work their magic. Always a lively event.

Saturday, April 21<sup>st</sup>, 2012 continued

7 Course Tasting Menu

Featuring Shawn Dore, DWS/AIWS, Sommelier

Amuse Bouche UMAMI	Terrine of Mushrooms and Celeriac with Wild Mushroom Coulis
Appetizer SOUR/SWEET	Chilled Avocado and Lime Cappuccino with Cilantro Meringue Dome
Fish Course SALT/SWEET	Pan Seared Diver Scallop with Shallot Confit, White Chocolate Veloute, Caviar and Extra Virgin Olive Oil
Intermezzo BITTER	Campari Stratta
Entrée UMAMI	Roasted Loin of Lamb Encrusted in Espresso and served with Spring Onions, Fiddleheads, and a Rich Glace de Agneau
Salad SALT/BITTER/ FRESH	Spring Pea Panna Cotta with Poached Asparagus, Prosciutto, Peeled-Air-Dried Tomato, Fresh Herb Salad and Caramelized Garlic Vinaigrette
Dessert SALT/SWEET	Chocolate Delice with Salted Caramel and Peppered Vanilla Bean Ice Cream
	Candies and Coffee

Sunday, April 22<sup>nd</sup>, 2012

Breakfast: 7:30-11:00am

Enjoy a Hearty Adirondack Breakfast at your leisure in  
The View Restaurant

OR

### Farewell Jazz Brunch

A buffet brunch with a variety of Adirondack breakfast and lunch items served in The Wikoff Room listening to the sounds of George Collichio and his new age jazz guitar.

Also featuring a Bloody Mary Bar, Sparkling Cocktails and more.

9:00am Brunch Buffet will start in the Wikoff Room

11:00am Check out