



Oktoberfest Tasting Menu

Lyn Howard, Beer Guide

Chef Tony Curran

Sunday October 1, 2017

Course 1

Bavarian Soft Pretzels with Dijon Cheddar Dipping Sauce
Paired with Paulaner - Oktoberfest Marzen (Germany)

Course 2

Frikadellen (German-style Hamburger) with Karottensalat (Carrot Salad)
Paired with Neighborhood Beer Company - Granite Acorn Autumn Lager (Exeter, NH)

Course 3

Graupensuppe (German Barley and Bratwurst Soup)
Paired with Hacker Pshorr - Oktoberfest Marzen (Germany)

Course 4

Paprikash Seasoned Smoked Chicken Slider with Gerkensalat (Cucumber Salad)
Paired with Tributary Brewing Company – Oktoberfest (Kittery, ME)

Course 5

Smoked Pork Ribs with Potato Pancake
Paired with Aecht Schlenkerla – Rauchbier Märzen (Germany)

Course 6

Schwarzwälder Kirschtorte (Black Forest Cherry Torte)
Accompanied by Chocolate from *The Candy Bar & Creamery*
Paired with Tributary Brewing Company – Schwarzbier (Kittery, ME)



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Wine & Dine Menu
Sunday November 5, 2017

Wine Tasting Led by Steven Wourgiotis
Food Prepared by Personal Chef Emily Schoonmaker
(www.offyourplatemeals.com)

Course 1

French Onion Soup with Gruyere Crouton
Gluten Free Alternative: Green Apple with Gruyere
19 Crimes – 2015 ‘The Warden’ Syrah/Shiraz
Barossa, Australia

Course 2

Mushroom and Hazelnut Loaf with Arugula Salad
Domaine Fond Croze – 2012 ‘La Croix du Coq’ Cotes du Rhone
Rhône Valley, France

Course 3

Sesame-Crusted Ahi with Wasabi Aioli and Carrot-Fennel-Ginger Slaw
Bonny Doon Vineyard – 2014 ‘Clos du Gilroy’ Grenache
Monterey County, California

Course 4

Chile-Cumin Lamb Meatballs with Yogurt and Cucumber
Scaggs Vineyard – 2012 ‘Montage’ Rhone Red Blend
47% Grenache, 2% Mourvedre, 12% Syrah, 9% Counoise
Napa Valley, California

Chocolate donated by The Candy Bar & Creamery, Durham NH
Wine donated by Andrea Collins Marquis, Oyster River High School, Class of 1991



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Wine & Dine Menu
Sunday December 3, 2017

Wine Tasting Led by Steven Wourgiotis
Food Prepared by Chef Tony Curran with Deborah Savage-Rearick Curran

Course 1

Black and Blue Ahi Tuna with
Wasabi Burre Blanc, Tomato Sesame Relish and Wonton Chip
Paired with 2013 Michael David Sauvignon Blanc

Course 2

Winter White Salad (Cauliflower, Pear, Green Grapes, Endive, Pine Nuts)
with Creamy Dressing and Blue Cheese Crumble
Paired with 2013 Michael David Chardonnay

Course 3

Minestrone Soup with a Twisted Parmesan Breadstick
Paired with 2013 Michael David "Earthquake" Zinfandel

Course 4

Pork Medallion with Port and Blueberries served with Wild Rice and Broccoli
Paired with 2013 Michael David "Petite Petit" Petit Syrah

Chocolate donated by The Candy Bar & Creamery, Durham NH
Wine donated by Andrea Collins Marquis, Oyster River High School, Class of 1991

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Wine & Dine Menu
Sunday January 7, 2018

Wine Tasting Led by Steven Wourgiotis
Food Prepared by Personal Chef Emily Schoonmaker
(www.offyourplatemeals.com)

Course 1

Ceviche (citrus-marinated fish) with Pineapple and Avocado,
Sweet Potato Mash and Cancha (corn nuts)
Paired with 2013 “Felino” Viña Cobos Chardonnay
(Mendoza, Argentina)

Course 2

Chicken Empanada* with Ensalada de Palmitos (hearts of palm)
Paired with 2013 Alto Limay Select Pinot Noir
(Patagonia, Argentina)

Course 3

Locro (meat, hominy, potato stew) with Quiquirimichi (spicy salsa)
Paired with 2014 Norton Colección Malbec
(Mendoza, Argentina)

Course 4

Matambre (stuffed and rolled flank steak) with chimichurri (tangy parsley sauce)
Paired with 2014 Tinto Negro Cabernet Franc
(Uco Valley, Argentina)

**Gluten Free Alternative: Chicken Empanada Filling Served with Corn Tortilla Chips*
Chocolate donated by The Candy Bar & Creamery, Durham NH
Wine donated by Andrea Collins Marquis, Oyster River High School, Class of 1991



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Wine & Dine Menu
Sunday February 11, 2018

Wine Tasting Led by Steven Wourgiotis
Food Prepared by Chef Tony Curran with Deborah Savage-Rearick Curran

Course 1

Chilean Beef Empanadas with Salsa Verde
Paired with 2015 Cono Sur “Bicicleta” Pinot Noir, Chile

Course 2

Savory Chicken & Mushroom Stew topped with a Pepper Fennel Biscuit
Paired with 2014 Mohua Pinot Noir, New Zealand

Course 3

Sausage Lentil soup with Fire Roasted Tomato Concasse and
Herbed Crouton by Farag Breads
Paired with 2014 Castle Rock Winery “California Cuvée” Pinot Noir, California

Course 4

Papardelle with Duck Confit
Paired with 2012 Wine by Joe Pinot Noir, Oregon

Dessert Course

Chocolate from The Candy Bar
S’Mores Brownies by Farag Breads

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Andrea Collins Marquis, ORHS Class of 1991

Farag Breads, Durham

Tuckaway Farms, Lee

The Candy Bar & Creamery, Durham

Village Pizza, Durham

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Wine & Dine Menu
Sunday March 11, 2018

Wine Tasting Led by Steve Wourgiotis

Food Prepared by Personal Chef Emily Schoonmaker (www.offyourplatemenu.com)

Course #1

Cantaloupe and Avocado Salad with Chevre, Lime and Tarragon
2016 "Flume Crossing" Sauvignon Blanc - J. Lohr, Monterey, CA

Course #2

Creamy Dijon Chicken, Leek and Spinach Stew
Served with Farag Breads Seeded Whole Grain Sourdough
2015 "October Night" Chardonnay - J. Lohr, Monterey, CA

Course #3

Moroccan Shepherd's Pie
(Lamb with Cinnamon, Preserved Lemon, Golden Raisins, Saffron Potatoes and Parsnips)
2015 "Los Osos" Merlot - J. Lohr, Paso Robles, CA

Course #4

Coffee-Braised Beef (Coffee, Orange, Ancho Chili, Cumin, & Cocoa)
Served with Butternut Squash and Pickled Onion
2014 "Hilltop" Cabernet Sauvignon - J. Lohr, Paso Robles, CA

Dessert Course

Chocolate from The Candy Bar
S'Mores Brownies by Farag Breads

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Farag Breads, Durham
Tuckaway Farms, Lee
The Candy Bar & Creamery, Durham
Village Pizza, Durham

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Wine & Dine Menu
Sunday April 8, 2018

Wine Tasting Led by Steve Wourgiotis

Food Prepared by Personal Chef Emily Schoonmaker (www.offyourplatemals.com)

Course #1

Roasted Vegetable Terrine with Chèvre and Sun-Dried Tomato Pesto
2014 “la Cigarette” Côtes du Rhône Villages Cairanne - Domaine de Dionysos, Rhône, France

Course #2

Moussaka Rolls with Greek Salad
(Vegetarian Alternative with a Bulgur & Mushroom Filling)
2014 “la Devèze” Côtes du Rhône - Domaine de Dionysos, Rhône, France

Course #3

Spicy BBQ Chicken Meatballs with Purple Slaw and Pickled Watermelon Rind
(Vegetarian Alternative with Slaw, Melon, Cheese, Nuts, Crackers)
2015 “6th Sense” Syrah - Michael David Winery, Lodi, California

Course #4

Oxtail Ragu with Rosemary Breadcrumbs over Gemelli
(Gluten Free Pasta and Breadcrumbs Available and Vegetarian Alternative with a Lentil Ragú)
2013 “Descendants Liegeois Dupont Red Mountain” Syrah - Hedges Family Estate, Washington

Dessert Course

Chocolate from The Candy Bar

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Wine & Dine Menu
Sunday May 6, 2018

Wine Tasting Led by Steven Wourgiotis
Food Prepared by Chef Tony Curran with Deborah Savage-Rearick Curran

Course 1

Grilled Fish Taco with Tahini Slaw and Pineapple Salsa
Paired with 2016 Silverado Vineyards “Miller Ranch” Sauvignon Blanc, Napa Valley, CA

Course 2

Carrot-Ginger Soup
Paired with 2016 Silverado Vineyards Chardonnay, Carneros District, CA

Course 3

Roasted Tomato and Basil Pesto Rotini with Roasted Pine Nuts and Parmesan Cheese
Paired with 2013 Silverado Vineyards “Mt George Vineyard” Merlot, Napa Valley, CA

Course 4

Sliced Tenderloin with Porcini Jus and Mushroom Risotto
Paired with 2013 Silverado Vineyards “Estate Grown” Cabernet Sauvignon, Napa Valley, CA

Dessert Course

Baklava by Farag Breads
Chocolate from The Candy Bar

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