



OYSTER RIVER ALUMNI ASSOCIATION

[www.ORAlumni.org](http://www.ORAlumni.org)

**Wine & Dine Menu**  
***Sunday October 7, 2018***

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



***Course #1***

Charcuterie Plate

*H. Mynors 2014 "Old Vine Cuvée" Zinfandel*  
*Sonoma, Amador and Lodi, CA*

***Course #2***

Sweet Potato White Bean Soup

*Buehler Vineyards 2012 Zinfandel*  
*Napa Valley, CA*

***Course #3***

Spiced Rubbed Chicken Taco

*Napa Cellars 2014 Zinfandel*  
*Napa Valley, CA*

***Course #4***

Thai Ginger Beef with Rice

*Michael David 2014 "Earthquake" Zinfandel*  
*Lodi, CA*

**Sponsors**

Andrea Collins Marquis, ORHS Class of 1991  
Juniper Cottage Bake Shop, Newmarket (junipercottagebakeshop@gmail.com)  
Tuckaway Farms, Lee (tuckawayfarmstore@gmail.com)  
Village Pizza, Durham

**Thank You for Your Support of the Oyster River Mini Grant Program!**  
**More Information at [www.oralumni.org/mini-grants.html](http://www.oralumni.org/mini-grants.html)**



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**Wine & Dine Menu**  
***Sunday November 11, 2018***

***Wine Tasting Led by Steve Wourgiotis***  
***Food Prepared by Personal Chef Emily Schoonmaker with Tim Sands***



***Course #1***

Magical Meatloaf with Mashed Potatoes and Blistered Green Beans  
*19 Crimes 2017 Cabernet Sauvignon*  
*South Eastern Australia*

***Course #2***

Beef Bulgogi “Bolognese” with Egg Noodles (or GF Daikon Noodles)  
and Miso-Ginger Red Cabbage/Fennel  
*19 Crimes 2016 “The Warden” Red Blend*  
*South Eastern Australia*

***Course #3***

Ethiopian Lentil Soup with Sweet-Spicy Berbere Popcorn  
*19 Crimes 2017 “Red Wine”*  
*South Eastern Australia*

***Course #4***

Stuffed Delicata Squash with Sorghum, Pecan, Kale, Apples and Blue Cheese  
*19 Crimes 2016 “The Banished” Dark Red*  
*South Eastern Australia*

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**Wine & Dine Menu**  
***Sunday December 9, 2018***

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

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***Course #1***

***Creamy Cauliflower Soup***  
***Domaine de Cibadiès 2017 Cabernet Sauvignon***  
***France***

***Course #2***

***Mushroom & Gruyère Crêpe***  
***Penfolds Bin 9 2012 Cabernet Sauvignon***  
***Australia***

***Course #3***

***Baharat Chicken with Middle Eastern Raisin Rice***  
***The Stag 2015 Cabernet Sauvignon***  
***North Coast California***

***Course #4***

***Beef with Blackberry Sauce, Roasted Potato and Braised Endive***  
***Treana 2014 Cabernet Sauvignon***  
***Paso Robles California***

**Sponsors**

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**Farag Breads, Elephantine Bakery ([www.faragbreads.com](http://www.faragbreads.com))**  
**Tuckaway Farms, Lee ([tuckawayfarmstore@gmail.com](mailto:tuckawayfarmstore@gmail.com))**  
**Village Pizza, Durham**

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**Wine & Dine Menu**  
***Sunday January 6, 2019***

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



***Welcome Wine***

*Cavit "Lunetta" Prosecco, Veneto, Italy*

***Course #1***

Pear and Parmesan Rocket Salad with Candied Pecans  
*Mionetto Organic Prosecco, Veneto, Italy*

***Course #2***

Sicilian-Style Fish Stew  
*Barone Fini 2017 Valdadige Pinot Grigio, Trentino-Alto Adige, Italy*

***Course #3***

New Year's Lenticchie (Lentils) and Sausage  
*Cascina Bongiovanni 2016 Dolcetto D'Alba, Piemonte, Italy*

***Course #4***

Bistecca alla Fiorentina with Pasta al Fromaggia  
(Steak with Mac & Cheese)  
*Rocca della Macie 2014 Chianti Classico Riserva, Tuscany, Italy*

***Dessert Course***

Noelle Khleif's Galliano-Vodka Cake

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Tuckaway Farms, Lee ([tuckawayfarmstore@gmail.com](mailto:tuckawayfarmstore@gmail.com))  
Village Pizza, Durham  
Noelle Khleif

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**Wine & Dine Menu**  
***Sunday February 10, 2019***

***Wine Tasting Led by Steve Wourgiotis***  
***Food Prepared by Personal Chef Emily Schoonmaker with Tim Sands***



***Course #1***

Flowered Goat Cheese Salad with Strawberries, Almonds and Lemon-Maple Vinaigrette  
*2017 Quinta dos Murças "Assobio" Rose*  
*Douro, Portugal*

***Course #2***

Deconstructed Sushi with Miso-Ginger Quinoa  
*2017 Miraval "Millésime" Rosé*  
*Côtes de Provence, France*

***Course #3***

Classic Margherita Pizza with Basil-Orange Marinated Olives  
*2016 Masciarelli Rosato Colline Teatine*  
*Colline Teatine IGT, Abruzzo, Italy*

***Course #4***

Chicken Saag with Jeera Rice and Tomato Kachumber Salad  
*2016 Acrobat Rosé of Pinot Noir*  
*Oregon*

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Tuckaway Farms, Lee ([tuckawayfarmstore@gmail.com](mailto:tuckawayfarmstore@gmail.com))  
Village Pizza, Durham  
Special Order of Edible Flowers from Newberry Farms Market, Newmarket, NH

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**Wine & Dine Menu**  
**Sunday March 10, 2019**

*Wine Tasting Led by Steve Wourgiotis*  
*Food Prepared by Personal Chef Emily Schoonmaker with Tim Sands*



***Course #1***

Pistachio-Saffron Soup with Oranges & Pomegranate  
2016 Neil Ellis "Sincerely" Sauvignon Blanc  
Stellenbosch, Coastal Region, Western Cape, South Africa

***Course #2***

Smoked Trout and Fingerling Salad  
2018 M.A.N. Family Wines Chenin Blanc  
Agter-Paarl, Coastal Region, Western Cape, South Africa

***Course #3***

South African "Bobotie" (Lamb & Beef Pie) with Banana "Salsa"  
2016 Boekenhoutskloof "The Chocolate Block" Red Blend  
Franschhoek Valley, Coastal Region, Western Cape, South Africa

***Course #4***

Braised Short Ribs with Coffee-Parsnip Puree  
2017 Boekenhoutskloof "The Wolftrap" Syrah Mourvèdre Viognier  
Franschhoek Valley, Coastal Region, Western Cape, South Africa

**Sponsors**

Wine from Andrea Collins Marquis, ORHS Class of 1991  
Bread from Elephantine Bakery ([faragbreads.com](http://faragbreads.com))  
Assorted Produce from Tuckaway Farms, Lee ([tuckawayfarmstore@gmail.com](mailto:tuckawayfarmstore@gmail.com))  
Children's Dinner from Village Pizza, Durham

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**Wine & Dine Menu**  
***Sunday April 28, 2019***

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



*~ Welcome Wine ~*

*Pierre Sparr Crémant D'Alsace Brut Réserve*

***Course #1***

Tarte Flambée with Bacon and Onions  
*2016 Trimbach Pinot Blanc*  
*Alsace, France*

***Course #2***

Alsatian Salmon Choucroute  
*2014 Trimbach Riesling*  
*Alsace, France*

***Course #3***

Pineapple Pork Barbecue Lettuce Wrap  
*2015 Trimbach Gewurztraminer*  
*Alsace, France*

***Course #4***

Beef Satay with Coconut Curry Rice  
*2017 Kuentz-Bas Alsace*  
*Alsace, France*

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**Wine & Dine Menu**  
**Sunday May 19, 2019**

*Wine Tasting Led by Steve Wourgiotis*  
*Food Prepared by Personal Chef Emily Schoonmaker with Tim Sands*



***Course #1***

New Seasons Market Kale Salad with Creamy Cumin-Tamari Dressing  
*2016 Kettmeir Muller Thurgau*  
*Trentino-Aldo Adige, Italy*

***Course #2***

French Onion Chicken Soup with Gruyère Crouton  
Vegetarian Offering: Cheese Pairing  
*2015 Sella & Mosca Cannonau Sardegna Riserva*  
*Sardinia, Italy*

***Course #3***

Duck Ragu and Polenta  
Vegetarian Offering: Oyster Mushroom Ragú  
*2017 Bodega Garzón Tannat*  
*Punta del Este, Uruguay*

***Course #4***

Sous Vide "Smoked" Brisket with Texas BBQ Sauce and Pickled Rhubarb Salad  
Vegetarian Offering: Jackfruit "Pulled Pork" Slider  
*2015 Château de Ribebon Cabernet Franc*  
*Bordeaux, France*

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