



*October 28, 2008*  
*A Culinary Celebration of New York*

in support of  
 Hon. Leslie Crocker Snyder  
 New York State Supreme Court Judge (Ret.)  
 Democratic Candidate for Manhattan District Attorney

*Prepared by* Chef Agostino von Hassell  
 and Chef Stefan Barr

*At the home of Elizabeth Koller*

#### Amuse Bouche

Slice of Smoked Black Cod With A  
 saffron-Piri-Piri Cream Sauce and Thinly Sliced Chives  
 served with Zardetto Prosecco from Northern Italy

#### First Course

of a Terrine of Fall Vegetables from Union Square  
 Topped With A White Wine Poached Fish And  
 A Medley of Tempura-Like Fall Onion Slices

Wine: *Eugeni Almeida "EA" Rosé 2007* from  
 Adega da Cartuxa, Portugal

#### Main Course

Roasted Beef Tenderloin Rolled In A Cuban Spice Mixture And  
 Stuffed With Pequillo Peppers And Lightly Grilled Slices Of Leaks.  
 This Is 100 Percent U.S. Premium Angus Provided by  
 Strassburger Meats (see also [www.StrassburgerMeats.com](http://www.StrassburgerMeats.com)) a  
 New York Institution

Glass Filled With Mashed Potatoes, Enhanced With Black Truffle  
 Oil and Slices of Black Summer Truffles and Hand-Made Potato  
 Truffle "Chips"

Shot Glass of a Dense Sauce Bordelaise

A Bundle of Thinly Sliced Carrots, Celery Root, Green Beans,  
 Wrapped "Sushi-Style" In the White of a Leek

Wine *Gouleyant Cahors 2006* from Navarre, France  
 Grape: Merlot

#### Cheeses from New York State

Selected by Cheese Master Cielo Peralta from Murray's Cheese:  
 Bleeker Street, Manhattan, New York

- Triple Crème Mini, Coach Farms: Triple Crème, 75% Butterfat, Goat Cheese Made With Cream, From The Hudson Valley
- Hudson Valley Camembert (Nancy Camembert)
- Nettle Meadow Kunik: Tart, Tangy Triple Crème, Made Of Pasteurized Goat Milk, Enriched With Fatty Jersey Cow Cream. From Upstate New York
- Sprout Creek's Toussaint: Up In Poughkeepsie, New York, There's A Farm Run By Nuns Who Have Created Something Like Farmhouse Cheddar Crossed With A Heady Tomme De Savoie. Dense, Crumbling, Honey-Yellow Paste Is Protected By A Thick, Rocky Crust With Powerful Damp-Cave Aromas

Roasted Apple with a Light Spice of Curry Leaves

Commandaria Dessert Wine "*St. Nicholas*" from Cyprus

#### Dessert Course

Poached Pear Dusted With Saffron, Almonds and  
 Powdered Sugar  
 Elegant New York Extra Chocolate Cake

Wine *Warre's Otima 10-Year Porto*

#### Coffee

Lilac Truffles

We would like to thank for the gracious support and help with this dinner: Lauren Mahoney, Alexis A. Maxwell, Emily Conley for organizing and hard work; Sherilyn Kulesh for the elegant menu design; Susanne and Andrea Strassburger from Strassburger Meats for advice and counsel on the choice of beef; Cielo Peralta for Murray's Cheese for his counsel; Leslie Jean-Bart for elegant photography; and Jackie Mishler of the Snyder Campaign for encouragement and guidance.

#### Dinner and Cocktails Created by

**Chef Agostino von Hassell**  
 &  
**Chef Stefan Barr**

#### Cocktails

- Spiced Yellow Tomato Essence
- Cucumber Circles With A Spicy Oriental Chicken And Cilantro Salad
- Shaved Foie Gras Terrine From The Hudson Valley And Accented With Pomegranate Seeds
- Fall Mushroom Sautéed With Late Fall Herbs, Finely Chopped And Served On Chinese Soup Spoons
- Serra Da Estrela Mini And Artisan Bread And Membrillo
- Selection Of New York State Cheeses And Specialty Hard New York-Style Italian Cured Meats and Sausages