



Ascend Cultivating Community Fundraiser Dinner

October 30th, 2025

BREAD SERVICE

Chocolate Sourdough served with Honey Cinnamon Butter

FIRST COURSE

Sea Scallop . Butternut Squash Soup . Brown Butter . Sage . Nutmeg Crème Fraîche

Paired with ~ Josh Prosecco or Common Roots Oktoberfest

SECOND COURSE

Herb Roasted Chicken . Kale Rib Risotto . Parmesan Cheese . Onion Ash Dusted Kale Chips

Paired with ~ Josh Cellars Chardonnay or Paradox Helles Lager

THIRD COURSE

Beef Tenderloin . Carrot Marmalade . Carrot Puree . Charred Cabbage Thyme Roasted Fingerling Potatoes

Paired with ~ Castello Del Trebbio Chianti Superiore or Browns Oatmeal Stout

FINALE

Happy Thoughts

White Chocolate Dome . Red Velvet Cake . Cream Cheese Frosting Raspberry Syrup . Basil Sauce . Edible Flowers

Paired with ~ Victory View Vineyard Annalise Rosé or Lake George Cider Project

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEF: ELLIE WHITE (DESSERT)

**TO MAKE A DONATION TO CULINARY ARTS,
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