



High Peaks Hospice Fundraising Dinner

October 9th, 2025

BREAD SERVICE

Msemen - Moroccan Pancake served with Orange Marmalade

FIRST COURSE

Granny Smith Apples . Salted Chevre . Croutons . Dried Cranberries
Honey Infused Olive Oil . Greens

Paired with Josh Prosecco (Italy)

SECOND COURSE

Smoked Salmon . Potato Pancake . Dill Creme Fraiche . Chives

Paired with Victory View Vineyard Annalise Rosé (New York)

THIRD COURSE

Autumn Spiced Pork Cutlet . Roasted Butternut Squash Puree

Heirloom Tomatoes . Brown Butter Fried Sage

Paired with Ck Mondavi Merlot (California)

FINALE

Moroccan Cake

Orange Meskouta . Olive Oil Ice Cream . Poached Pears . Spiced Almonds

Cardamom Spice Caramel

Paired with Bully Hill Bass Riesling (New York)

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: ZACHARY KRAMAR, TRINITY SANDERS, MIKALYA LINEHAN, JOSH GECZY

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