



Bull and Buddha restaurant fuses an urban interior with exotic design elements of the East nestled in Poughkeepsie's revitalized downtown. Served under the watchful eye of a hand-carved two-ton Buddha, the Asian-themed menu reflects the bounty and diversity of the Hudson Valley: an inspired dining experience in a chic yet casual setting.

BULL AND BUDDHA



Angelo graduated from the Culinary Institute of America in 1997 and has gained widespread acclaim for his unique culinary interpretations working with acclaimed chefs such as Jean-Georges Vongerichten, Alain Ducasse, Christian Bertrand, and Steven Starr. Angelo won the 2009 Star Chef's New York Rising Star award for "Best New Restaurant Concept" for his first restaurant, Xie Xie. In 2010, Angelo was cast as a Season 7 "Cherrestant" on Bravo's hit reality show, Top Chef. He was then invited to compete on the latest season of "Top Chef All Stars," Angelo's most recent restaurant project is Social Eatz where he is Executive Chef and Owner, designing a menu that reinterprets NYC staples with flavors from across Asia.

ANGELO SOSA

Make your reservations today to join us for a one-of-a-kind food event as we welcome New York City's Chef Angelo Sosa along with Bull and Buddha Restaurant to Millbrook Winery.



YOU ARE CORDIALLY INVITED TO THE 21ST ANNUAL
 MILLBROOK VINEYARDS & WINERY

Harvest Party
 SATURDAY, OCTOBER 15TH, 2011
 12:00 - 4:00 PM



Featuring
GUEST CHEF
ANGELO SOSA
 and BULL AND BUDDHA RESTAURANT
 in the creation of a
 HUDSON VALLEY INSPIRED MENU

WWW.MILLBROOKWINE.COM

NOW TAKING RESERVATIONS!



BULL AND BUDDHA

Harvest Party *Menu*

Welcome Reception

CANAPES

LOCAL CHEESE DISPLAY WITH STONE FRUITS
AND INFUSED HONEY

CURRIED McINTOSH SOUP

DUCK PASTRAMI WITH CHERRY CONFIT

ASIAN MEATBALLS WITH GINGER AND APPLE SALAD

2005 Brut Proprietor's Special Reserve

2010 Tocai Friulano

2009 Hunt Country Red

2007 Merlot

Proprietor's Special Reserve

First Course

WARM FALL SPICED PUMPKIN PIE SOUP
WITH BUTTERSCOTCH

2009 Chardonnay

Proprietor's Special Reserve

Second Course

SLOW ROASTED SALMON WITH CHARRED EGGPLANT
AND SWEET & SOUR CHERRY

2009 Chardonnay

Proprietor's Special Reserve

2010 Pinot Noir

Third Course

PORK BELLY WITH OLD FASHIONED MUSTARD
AND CORTLAND APPLES & GINGER CHUTNEY
WITH ASIAN SUCCOTASH AND GRILLED BOK CHOY

2007 Cabernet Franc

Proprietor's Special Reserve

Dessert

GOAT CHEESE CAKE WITH PRETZEL CRUST

Coffee

You are cordially invited to
Millbrook Vineyard & Winery's

21ST ANNUAL *Harvest Party*



SATURDAY

October 15, 2011

12:00 - 4:00 p.m.

12:00 - 1:00 PM

REGISTRATION & WINE RECEPTION

1:00 - 4:00 PM

WELCOME AND INTRODUCTIONS
HARVEST LUNCHEON

Featuring

GUEST CHEF
ANGELO SOSA

and **BULL AND BUDDHA RESTAURANT**
with a HUDSON VALLEY INSPIRED MENU

\$125 per person | plus tax

Case Club Members
\$120 per person | plus tax

Guests are seated at tables of 8 or 10.

Call (800) 662-9463 ext. 17
for reservations.

Reservations required by 10/07/11.
Harvest Party held rain or shine.

WWW.MILLBROOKWINE.COM