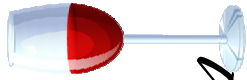


Join Us for

# Tasting



# Tuesdays

## 7/13: Summer Sippers Series 1

### “White Wines for Summer”

Gerard Bertrand Cremant de Limoux  
 Bottega Vinaia Pinot Grigio  
 Trentino, Italy 2007  
 Hugel ‘Cuvee Les Amore’ Pinot Blanc  
 Alsace, France 2007  
 Crossroads Sauvignon Blanc  
 Marlborough, New Zealand 2008  
 Paco Lola Albariño Rias Baixas, Spain  
 Conundrum, California 2007  
 Guado al Tasso ‘Scalabrone’ Rose  
 Bolgheri, Italy 2008

## 8/10: Down & Under

### Wines from Australia & New Zealand

Philip Shaw Sauvignon Blanc “19”  
 Orange Australlia 2007  
 Seresin Estate Sauvignon Blanc  
 Marlborough, New Zealand 2008  
 Curious Cove Chardonnay ‘Unoaked’  
 Hawkes Bay, New Zealand 2007  
 Peter Lehman Layers  
 Adelaide, Australia 2007  
 Cairnbrae Pinot Noir Marlborough,  
 New Zealand 2007  
 Mollydooker Shiraz ‘The Boxer’ South  
 Australia 2008  
 Tir Na N’og ‘Old Vine Grenache’  
 McLaren Vale, Australia 2006

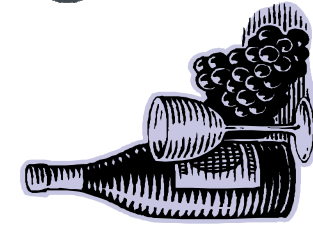
## 7/27: Summer Sippers Series 2

### “Red Wines for Summer”

Mana NZ Pinot Noir Marlborough, NZ  
 Talbott ‘Logan’ Pinot Noir  
 Santa Lucia Highlands, Ca 2008  
 Slipstream Grenache/Shiraz South Aus  
 Fattoria dei Barbi ‘Brusco di Barbi’  
 Tuscany, Italy 2006  
 Uccelliera Rossa di Montalcino  
 Tuscany, Italy 2007  
 Argento Malbe Mendoza, Argentina  
 Lang & Reed Cabernet Franc  
 North Coast, Ca 2007

Reservations Recommended-  
 Please call (518) 694-3322

\$25 per Person  
 6pm-8pm  
 Complimentary  
 Hors d’oeuvres.  
 Valet Available

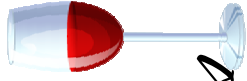


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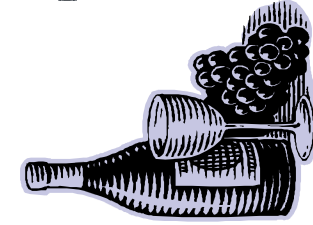
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# Mother's Day Brunch Buffet

Mother's Day, May 9  
11am-4pm

Take mom where she's sure to be pampered this Mother's Day. A sublime Brunch Buffet awaits you at Dale Miller in our beautiful penthouse level dining room with panoramic views of the Albany skyline with surrounding Hudson vistas. Enjoy the culinary artistry of Certified Master Chef Dale Miller offering an array of culinary delights to satisfy any palate. Selections to include:

## Brunch Highlights

Platter and Caesar Salad	Smoked Salmon PPlatter and Country Style Patee	Chef Attended Carving Station
s, Vine Ripe	Assorted Freshly Baked Pastries, Muffins, Vanilla Berry Yogurt, Granola Trifle, Fruit Juices	<ul style="list-style-type: none"> <li>• Roasted Natural Turkey with Savory Gravy</li> <li>• Char-Seared Certified Black Angus Strip Loin, Rosemary Merlot Demi Glace</li> <li>• Roasted Leg of Lamb, Charmoula and Minted Tomato Jam</li> </ul>
sh Mozzarella	Apple Smoked Bacon and Maple Infused Sausage	Maryland Jumbo Lump Crab Cakes, Pretzel Crust and Remick Glacage
ith Lemon	Skillet Browned Potatoes with Caramelized Onion	Eggplant Rollatini Parmesan, Seasonal Vegetable Medley, Yukon Gold Mashed Potatoes, Rtee Milanese
gnon Blanc	Chef Attended Custom Omelet Station	Dazzling Dessert Display
age and Artisan	Stuffed French Toast with Brown Sugar Maple Cream Cheese, Banana Caramel Sauce	Full Kid Friendly Selections— Plus Much more...
ourmet Pasta	Hibachi Style Black Pepper Fluffy Buttermilk Pancakes ~Warm Maple Syrup	
ack Pepper	LUNCH FARE:	
cken, Grape-	Asian Sushi and California Roll Display	
and Red Onion		
almon Pillows		
landaise		

(518) 694-5322 to reserve your table

6-12 ~ Children Under 5 No Charge

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Partial Proceeds to Benefit Living Resources

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State Liquor Law Prohibits the Dispensing of Alcohol Beverages Before Noon

\$59 for Adults ~ \$20 for Children 6-12 ~ Children Under 5 No Charge

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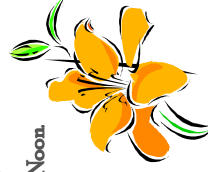
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