



Events & Activities

Fall Food & Wine Festival *November 13 – 15, 2009*

To celebrate the harvest season, the Omni Mount Washington Resort will host a weekend festival of food and wine. On Friday you are invited to a wine tasting reception, reservations are required and space is limited. On Saturday, participate in the various culinary demonstrations and presentation that will culminate with lavish dinner options stationed throughout the Great Hall, Conservatory, and The Dining Room of The Mount Washington Hotel.

The Fall Food & Wine Festival Dinner will consist of six food and four wine stations including beginning with, but not limited to: Charcuterie display with assorted mustards, house made crackers and baguettes; Grand Display of Imported and Locally Crafted Artisan Cheeses with Cherry Chutney; and the ever-popular Mount Washington Raw Bar. The main course offerings include, but are not limited to: a Chef attended Venison Loin with Huckleberry Juniper Jam; a chef attended Veal Roulade with Goat Cheddar Stuffing; and Truffle Scented Duchess Potatoes. Whatever your temptation, the choice is yours as you stroll about the room and station to station.

Following dinner, savor the artistic and delicious desserts prepared by our Pastry Chefs and sample various cordials you may not have before tasted.

Various workshops and seminars are offered on Saturday to expand your food and wine knowledge and kitchen preparation skills, with enough time set aside in the late afternoon for you get dressed and ready for the substantial evening food and drink offerings.

Applicable Fees:

Overnight packages start at \$219 per person, per night, double occupancy, and include dinner and breakfast. Rate does not include tax. This rate includes the Fall Food & Wine Festival for Saturday evening hotel guests.

Friday's Wine Reception tickets are available for \$30. Rate does not include tax or gratuity

Saturday's Reception and Dinner tickets are available for \$95. Rate does not include tax or gratuity

Children ages 4-12 Reception and Dinner tickets are available for \$30. Rate does not include tax or gratuity

Children age 3 and under are free.

*The following outline of programs is specific to the Fall Food & Wine Festival
and does not include ongoing offered daily activities and programs.*

Friday, November 13, 2009

5:30 pm – 6:30 pm

Welcome Wine Tasting Reception

Sponsored by *Southern Wine & Spirits of New England*, this is an opportunity to try various wines with the perfect pairing of hors d'oeuvres prepared and selected by our Chef. Welcome Reception is \$30 per person. Rate does not include tax or gratuity. Reservations required.

Princess Room

Saturday, November 14, 2009

11:00 am – 12:00 pm

Culinary Demonstration

Join one of the Omni Mount Washington Resort chefs for this culinary demonstration.

Conservatory

1:00 pm – 2:00 pm

Wine Seminar

Sponsored by *Southern Wine & Spirits of New England*, this is an opportunity to discover the nuances of wine, while also sampling and learning the differences of the varieties of grapes and flavors they represent and the difference between types of barrels.

Princess Room

2:30 pm – 3:30 pm

Ice Carving Demonstration

Gather around and watch as a frosty masterpiece is created.

South Veranda

2:30 pm – 3:30 pm

Champagne Seminar

Sponsored by *Southern Wine & Spirits of New England*, this is a chance to learn about champagne.

Princess Room

6:00 pm – 6:45 pm

Hors d'oeuvres Temptations

Save room for dinner, this is simply the beginning of an evening of masterfully prepared foods.

Great Hall and Conservatory

7:00 pm

Festival Dinner Service

There are six chef stations to choose from. Walk from station to station for a taste of all the offerings.

The Dining Room

8:30 pm

Delicious Desserts, Coffee and Cordials

This dessert buffet is artistic and the perfect conclusion to a delightful dinner experience. Sample cordials as you conclude your festival evening. Coffee and tea will be served in The Dining Room.

Conservatory

Fall Food & Wine Festival

Friday, November 13, 2009

Welcome Reception

Passed Items

Lamb Loin Sate` with Mint Lacquer

Oyster Spanakopita

Poached Deviled Quail Egg with Caviar

Tuna Tartare with Mirin and Black Sesame

Blended Olive Tapanade with Smoked Trout

Saturday, November 14, 2009

Reception

Stationed

Charcuterie display with assorted mustards, house made crackers and baguettes.

Grand Display of Imported and Locally Crafted Artisan Cheeses and macerated Cherry Chutney

Omni Mount Washington Resort Raw Bar;

Chilled Jumbo Shrimp, Oysters and Clams on the Half Shell accompanied with Traditional Sauces and Condiments

Passed

Chilled Asparagus Mousse with Balsamic Vinaigrette

Petite Salted Cod Cake with Lemon Crema

Applewood Smoked Bacon Wrapped Shrimp with Tangerine Glaze

Elk Carpaccio with Truffle Oil

Roaming Dinner

Stations

Chilled Pear and Apple Consommé with Cinnamon Chantilly

Roasted Pumpkin Bisque

Chef Carved, Venison Loin with Huckleberry Juniper Jam

Chef Carved, Peppered Ahi Tuna with Roasted Pepper Slaw

Chef Carved, Veal Roulade with Goat Cheddar Stuffing

Caesar Salad

Displayed:

Savory Seafood Burgoo

Grilled Lamb Chops with Herbed Panko and Dijon BBQ

Truffle Scented Duchess Potatoes

Roasted Vegetable Spring Roll

****All events are subject to change**
Post September 16, 2009**