

MID HUDSON FOOD & WINE SOCIETY

Mark & Margaret D'Angelo - Co-Presidents Ed Hartmann -Vice President Peg Okraski & Gerry DiPompei - Secretary Bill Maine - Treasurer

FARMERS & CHEFS

40 Albany Street Poughkeepsie , NY 12603

Come and experience a unique menu using local ingredients paired with specially selected wines

Wednesday, April 17, 2019

Planned and Hosted by Celia and Arnie Serotsky & Rocco Romeo and Brenda Goldstein

6:00 PM - Cash Bar with Food Truck Inspired Hors d'Oeuvres

Beer Batter Fried Artichoke Hearts Roasted Shishito Peppers Goat Cheese Wontons with Red Pepper Jam

6:30 PM - Dinner Service

Salad

Beet Carpaccio

Thinly sliced red beets, topped with shallots, turnips, local apples, fennel tops and lemon Les Vignobles des Jaques -sparkling wine

Food Truck Inspired Appetizer

Choice of

Baja Fish Tacos

Corn Torillas, shredded cabbage, smoked jalapeno, chili lime sauce

or

Honey Sriracha Glazed Pork Belly Parsnip puree and Poughkeepsie microgreens

Unparalleled Provencal - Rose Wine

Entree Choices

Mo's Preserved Lemon Tagine

Local Murray's chicken, preserved Moroccan lemons, carrots, olives, saffron couscous

or

Wild Boar Ragout over House-made Cavatelli Shell pasta with ricotta, wild boar, red wine, sage, tomato, celery, parmesan cheese

or

White Truffled Wild Mushroom Risotto
Arborio rice, local wild mushrooms, parmesan cheese, white truffle oil

Wine choices: 2007 Hacienda Albae Tempranillo/Syrah (red)

nr

Casa di Serra Verdicchio (white)

Dessert

Fishkill Farms Apple Tarte Tatin With caramel drizzle and vanilla gelato

RESERVATION FORM

Member's name(s):		
Member email	phone	

Guest name(s):	
Special dietary considerations?	
\$80 per member	
\$70 per member as designated d	river
\$90 per guest	
\$80 per guest as designated drive	er
Amount enclosed:	(Payable to Mid Hudson Food and Wine Society)
Dinner Selections: please indicated by name	
Appetizer: Taco	or Pork Belly
Entree: Chicken	or
Wild Boar Ragu:	or
Risotto:	