

***DUE TO COMMUNICATION PROBLEMS MENU WAS DELAYED
DINNER COST: \$75- MEMBERS, \$65-NON-DRINKING MEMBERS
\$85- NON-MEMBERS, \$75- NON-MEMBERS, NOT-
DRINKING SEE RESERVATION FORM BELOW TO RSVP***



Mid Hudson Food & Wine Society

<https://www.midhudsonfood-wine.org/>

Co-Presidents – Mark & Margaret D'Angelo

Vice President – Ed Hartmann

Treasurer – Bill Maine

Co-Secretaries – Peg Okraski Gerry Di Pompei

SEPTEMBER DINNER WEDNESDAY, SEPTEMBER 18, 2019

HOSTED BY JIM AND MEL HYLAND

CANTERBURY BROOK INN
313 MAIN STREET, CORNWALL, NY 12520

<https://canterburybrookinnrestaurant.com/>

CASH BAR WITH HORS D'OEUVRES: 6 PM
DINNER: 6:30

MENU

APPETIZERS

SWISS CERVELAT SALAD with French Dressing

OR

GRUYERE CHEESE PUFFS with fresh basil

SAUVIGNON BLANC - CLOS DE LA GRANGE (FRANCE)

HOUSE SALAD with dill vinagrette

ENTREE

PAN SEARED MEDALLIONS OF VENISON "PORCINI"

with spaetzle, porcini mushrooms, Lingon berries, cognac, cream, poached pear

OR

FILET OF BROOK TROUT "ALMONDINE"

with toasted almonds, light lemon butter sauce

seasonal vegetables

PINOT NOIR - WILLAMETTE VALLEY VINEYARDS (OREGON)

DESSERT

APPLE FRITTERS A LA MODE

with sauce anglaise

RIESLING - DR. FRANK (FINGER LAKES, NY)

RESERVATION FORM

NAME(S) _____

EMAIL: _____ PHONE: _____

MENU CHOICES - LIST NAMES WITH EACH

APPETIZER: SWISS SALAD: _____

GRUYERE PUFFS: _____

ENTREE: VENISON: _____

TROUT: _____

SPECIAL RESPONSE