Míd-Hudson Food & Wine Society



Chartered in 1972

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

Co-Presidents – Brenda Goldstein and Rocco Romeo

Vice President – Ed Hartmann

Treasurer – Bill Maine

Co-Secretaries – Peg Okraski Gerry Di Pompei

To all MHFWS Members

From: Ed Hartmann, Vice President

Subject: MHFWS Members Invitation/Reservation to a Joint Food & Wine Event@ McKinney & Doyle, March 26

All members of MHFWS are invited to attend the Subject event, described in the email below. The price of attendance is the same(\$100) for Both IWAGY & MHFWS Members

Please use the attached reservation form(at the bottom of this email) to make your reservation & food choices, directly with Chris Umlauf, IWAGY Treasurer.

MHFWS Members attending are requested to contribute an additional \$10 per person, for our CIA Scholarship fee.

This can be paid in cash or check(made out to MHFWS) and given to Gerry DiPompei, MHFWS Secretary, at the event on March 26.

Hope to see you there.

St Was A Good Year, Snc.

Volume 45, #3

Board of Directors: Tim Free Stephanie Pyrek Chris Umlauf Art Lichtman (emeritus)

Wine Dinner Joint with Mid-Hudson Food and Wine Bociety McKinney & Doyle, Rawling, NY - March 26-4:30

For forty-two years, It Was A Good Year has provided members with the opportunity to learn about, sample and enjoy wines from around the world. The Club's events have discussed pairing specific wines and foods, with the belief that each enhances the other. This year, we have created a very special, exciting afternoon at McKinney & Doyle, as a joint dinner with Mid-Hudson Food and Wine Society.

Many members of both groups have experienced and enjoyed the enthusiasm, wine knowledge and delicious creativity of Andrew Sarubbi, owner/proprietor of McKinney & Doyle, certified sommelier and food pairing expert. IWAGY has worked with him to develop a menu that is worthy of two fine wine-and-food focused clubs, and a hybrid format that, as Andrew says, is "really fun and interactive", while delivering a complex, special experience.

Our afternoon will start with *Tapas* upon arrival, segue to three *Appetizers* served family style, followed by individual selections of *Entrée* and *Dessert* – all paired with complementary wines!

Please join us to celebrate the arrival of spring, enjoy the company of friends old and new, and to have one extraordinary, delicious time!

The Menu

NB: Andrew is still identifying small-production wines to pair. More specific wine information will be forthcoming

Tapas

*served upon arrival Avocado Egg Rolls (V)

diced avocado, red onion, and sundried tomato in a crisp wrap, cashew dipping sauce
Ahi Tuna & Persimmon Pizza
scallion pancake, sesame ginger ponzu, cucumber, spice
Rose Cremant TBD

Appetizers

*served family style
Roasted Shiitake Meatballs Cacciatore (V)
creamy polenta, kalamata olives, spicy tomato bell pepper sauce
Crispy Garlic Pork Ribs
spicy apricot glaze, ginger asian slaw
House Salad (V)
mixed greens, diced pears, stilton cheese, spiced pecans
Paired with Kiki & Juan and one other Orange Wine, TBD

Entrée

Choice of one of the following:
Pekin Duck L'Orange

over-night confit style slow roast, caramelized fennel, celery root dauphinoise, amaro orange glaze

Served with a Syrah, TBD
Oven Roasted Atlantic Cod

garlic laced haricot vert, fingerling sweet potatoes, cranberry persimmon chutney
Wild Mushroom Rigatoni (V)

golden chanterelles, "fried chicken" mushrooms, caramelized shallots, smoked gruyere bechamel

White wine pairing TBD, served with both

Dessert

Choice of one of the following:
Princess Cake

chocolate cake and cheesecake, topped with chocolate mousse, covered in chocolate ganache
Pineapple Upside-down Cake

old-fashioned Southern style, laced with vanilla & cinnamon, served with fresh whipped cream
Wine pairing TBD

A separate reservation form is attached.

It Was A Good Year, Inc.

Wine Dinner with Mid-Hudson Food and Wine Society Sunday, March 26th at 4:30pm McKinney & Doyle, Pawling, NY

Reservation Form

Please indicate your choices for Entrée and Dessert. If reserving for more than one person, please indicate how many of each option your party is selecting.

Entrée e	
Pekin Duck L'Orange Oven Roasted Atlantic Cod Wild Mushroom Rigatoni	
Dessert Princess Cake Pineapple Upside-down Cake	
Names Phone:	
*Attendees are required to be fully COVID-19 vaccinated.	
Make reservations for members at \$100 +designated drivers at \$85.	
guests at \$110 + guest designated drivers at \$95.	
*Designated driver option is dinner only, no wine.	

Reservation Deadline is Wednesday, March 22nd McKinney & Doyle can accommodate 80 attendees

Please send your completed reservation form and check made payable to: It Was A Good Year, Inc. (or to IWAGY), to Chris Umlauf, 7 Elbern Drive, Poughkeepsie, NY 12603. Please write "for deposit only" in the endorsement section on the back of the check. If you have an account at the HVCU and would like to transfer funds instead of writing a check, please contact Chris Umlauf (email chrsumlauf@gmail.com; telephone (845) 462-4287).

*If you have any questions please contact Stephanie Pyrek (845) 454-3402 or Tim Free at (845) 896-6361.