



Mid Hudson Food & Wine Society

Mark and Margaret D'Angelo– Co-presidents

Peg Okraski - Secretary

**Ed Hartmann – Vice president
Treasurer**

Bill Maine –

The June Dinner event will be held at

**HENRY'S AT THE FARM at BUTTERMILK FALL INN &
SPA**

220 North Road, Milton, NY 12547

WEDNESDAY, JUNE 22, 2016

Hosted by Gerry and Vinnie Di Pompei

Come early and join other MHFWS members for summer's arrival amid a serene setting with a view of the Hudson and a beautiful wildlife filled pond.

Henry's at the Farm specializes in showcasing seasonal produce and

local brewery beers.
This specially priced menu for Mid Hudson membership reflects that concept along with wine pairings by course.

DIRECTIONS: From Poughkeepsie, cross the Mid Hudson Bridge and travel south on Rt. 9W for about 2 miles. Turn left onto Mahoney Road (watch for sign for Buttermilk Falls or BASEC Corp.) At end of street, turn right and then next left into north entrance of Buttermilk Falls. If coming north on Rt. 9W from Newburgh area, turn right onto Mahoney Road and follow same directions as above.

Parking is straight ahead near the barn. Then take a leisurely walk on the road by the pond to the restaurant building on the right.
(If walking is a problem, drop off at the restaurant can be made by entering at the next driveway).

PRE-DINNER - 6:00 PM

CASH BAR

Sample the specialty cocktails, unique wines or craft beers offered by Henry's as well as the tasty hors d'oeuvres.

DINNER - 6:30 PM

APPETIZER - Choose One

Chilled Millstone Farm Strawberry-Melon Soup, Meyer Lemon Granitas

House Caesar Salad, Frida's Bakery Brioche Croutons, Parmigiano Reggiano and White Anchovies

Henry's Mixed Green Salad with House Vinagrette

Crispy Calamari, Lemon Zest, Extra Virgin Olive Oil and Marinara

Wine Option - Choose One

2015 Vinho Verde Doc Rose

Portugal

Gott

2014 Pinot Gris, Joel

Willamette, Oregon

ENTREE - Choose One

Oven Roasted Campanelli Farm Raised Half Chicken
Whipped Mashed Potatoes, Sauteed Mustard Greens, Watermelon-Chervil
Salsa

Grilled Pork Porterhouse
Rainbow Swiss Chard, Garlic Mashed Potatoes, Aged Balsamic Glaze

Pan Seared Scottish Salmon
Sweet English Pea Puree, Vegetable Israeli Cous-Cous, Micro Beets, Cipollini
Onion

Chef's Vegetarian Selection of the Day
Vegan Option will be available

Wine Option - Choose One

2013 Pinot Noir, "The Pinot Project"
Blend, "850"

California

2014 Portuguese
2014 Valpolicella, Corte Giara

Vila Novo de Gaia, Portugal
Veneto, Italy

DESSERT - Choose One

Henry's Trio of House Made Ice Cream (three flavors from several offerings)

Henry's Daily Fruit Crisp

Paired with - Prosecco, Terredirai - Treviso, Italy

RESERVATION FORM

Member's
Name(s) _____

Telephone _____ email

Guest's
Names: _____

Menu Choices: List name for each selection below. Wine choices can be made at dinner

Appetizer: Soup _____ Calamari

Caesar Salad _____ House salad

Entree: Chicken

Pork

Salmon

Vegetarian/Vegan

Dessert: Ice Cream _____ Fruit Crisp

_____ \$75 per person for members

_____ \$65 per person for non-wine drinking members

_____ \$80 per person for guests

_____ \$70 per person for non-wine drinking guests

Reply by **June 15th** and make checks payable to **Mid Hudson Food & Wine Society**

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