

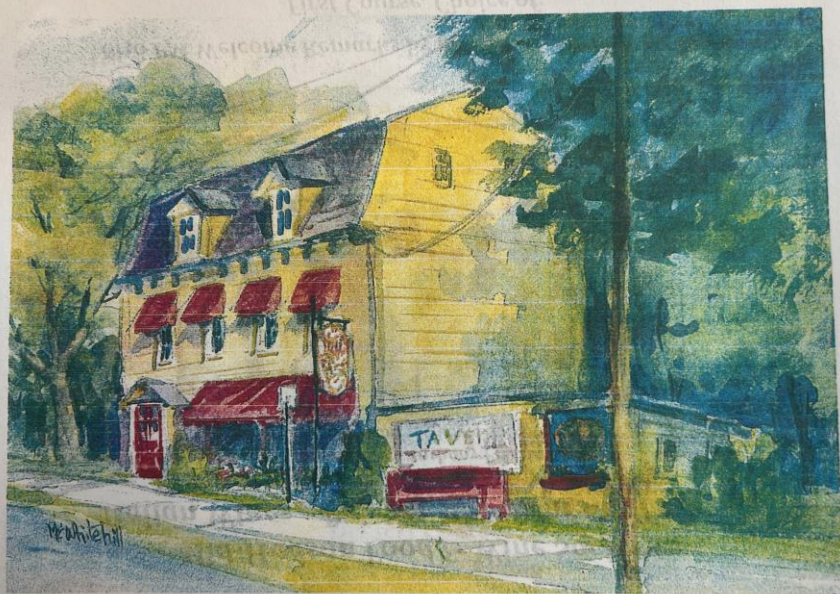


Mid Hudson Food & Wine Society
May 2024 Dinner
North Plank Road Tavern

North Plank Road Tavern *Newburgh NY*



<https://www.northplankroadtavern.com>



North Plank Road Tavern 1801

(845) 562-5031

For reservations

The Historic
North Plank Road
Tavern
1801

Sewing Dinner

Wednesday - Saturday

30 Plank Road, Newburgh, NY 12550

A Brief History of the Hudson Valley Landmark

Step back in time to the turn of the 20th century at the historic *North Plank Road Tavern*. In operation since 1801, The North Plank Road Tavern is an attractive old-time road house reminiscent of the era when taverns punctuated long carriage journeys on plank roads.

Patrons entering the Tavern will be greeted by the Magnificent Mahogany Bar, a relic of Newburgh's old waterfront *United States Hotel*. The traditional symbol of hospitality, the pineapple, is combined with crosshatching and spirals in this rare and beautiful example of the elegant artistry of sculpted wood.

The dining rooms are mastery of "Trompe l'oeil," a unique rendition of painting plaster walls to resemble other materials such as wood paneling and stone. This favored early art form is highlighted by a 1900 pastoral fresco of the scenic Hudson River entitled "Pechuer" by W. F., located in the middle dining room.

Hudson Valley landmark lithographs, old newspaper articles, business cards and actual prohibition era counterfeit Gordon's Gin Labels decorate the old Speakeasy. Mitch Nixon, a colorful local character and previous owner distilled his "genuine" Gordon's Gin on the third floor of the Tavern and made his noted "Apple Jack" out in the barn behind the Tavern. Trap doors where bottles hidden during Prohibition still remain are testimony to the colorful history of the Tavern. Although Mitch and his still are gone, the ghost of Mrs. Sauer, a 1900's proprietor of the Tavern occasionally makes a guest appearance.

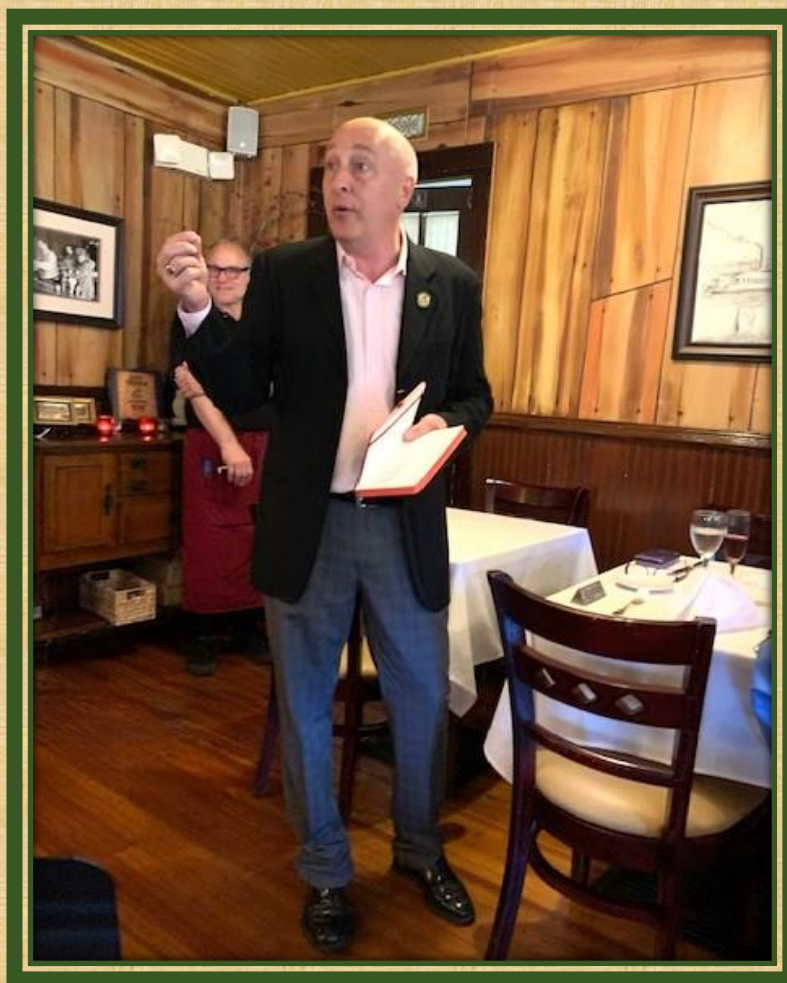
The North Plank Road Tavern has a long history of working with local farmers to provide the freshest ingredients to produce the finest product for our clientele. In the 1920's local apples from the Towns of Newburgh and Marlboro were the basis for some of the finest Hudson Valley Applejack ever made. Anyone who has tasted this rare 90 year old Prohibition Whiskey will attest to the quality of Hudson Valley products. Today we continue the tradition by partnering with local growers of quality produce, goat cheese, foie gras, venison and the many other fine Hudson Valley products.

The Costa family invites you to discover the many secrets, enduring history, charm and gracious dining of our Historic Landmark Tavern.

Our Hosts

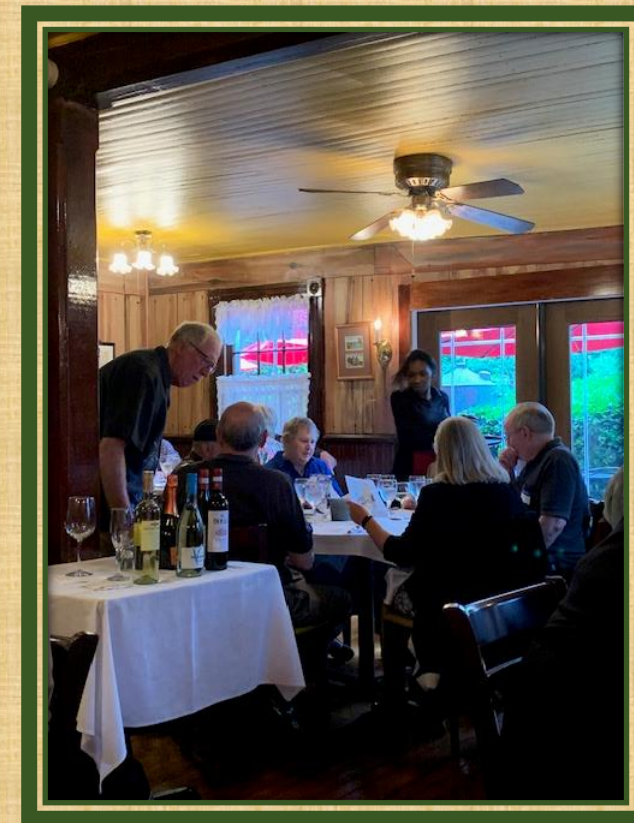
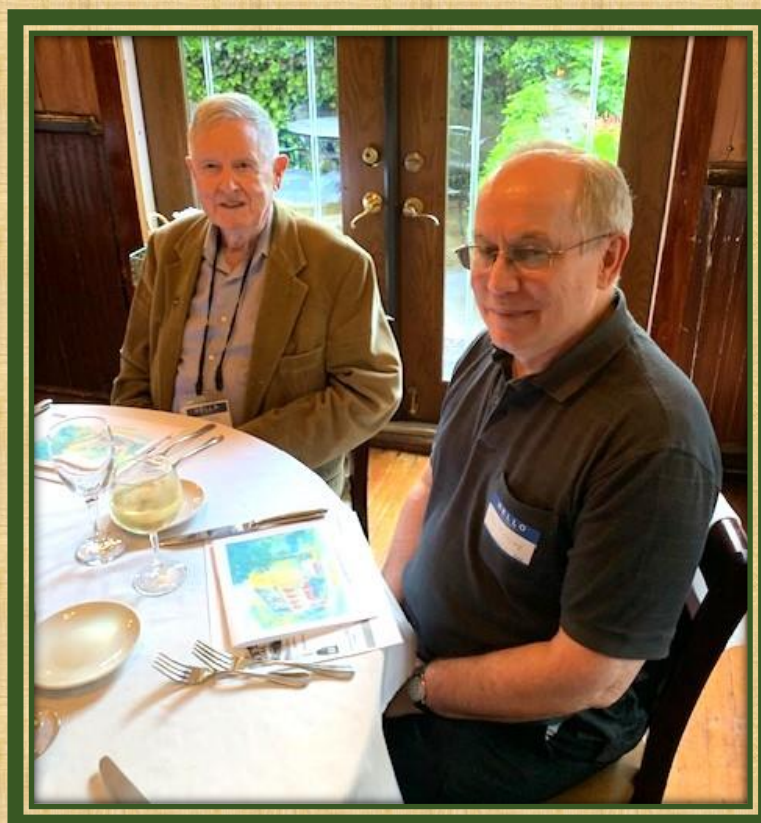


Mary & Paul Coiteux ~ Tom Costa

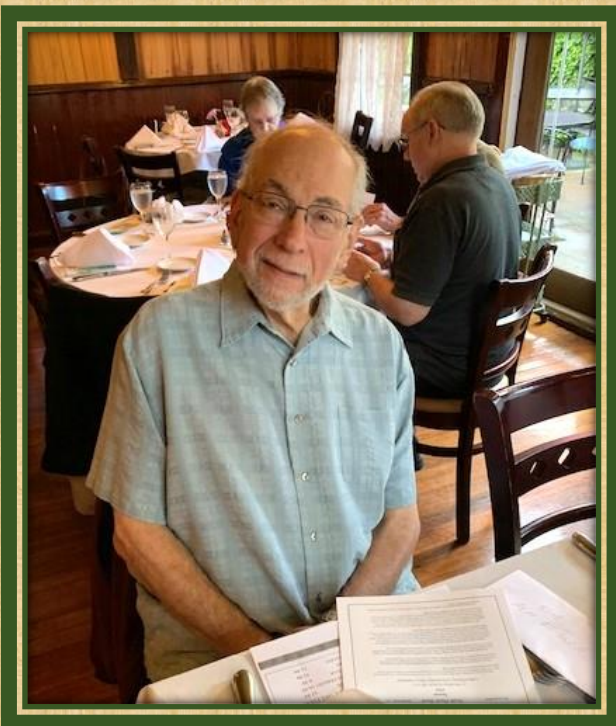


Anthony Prizzia – Our Wine Presenter

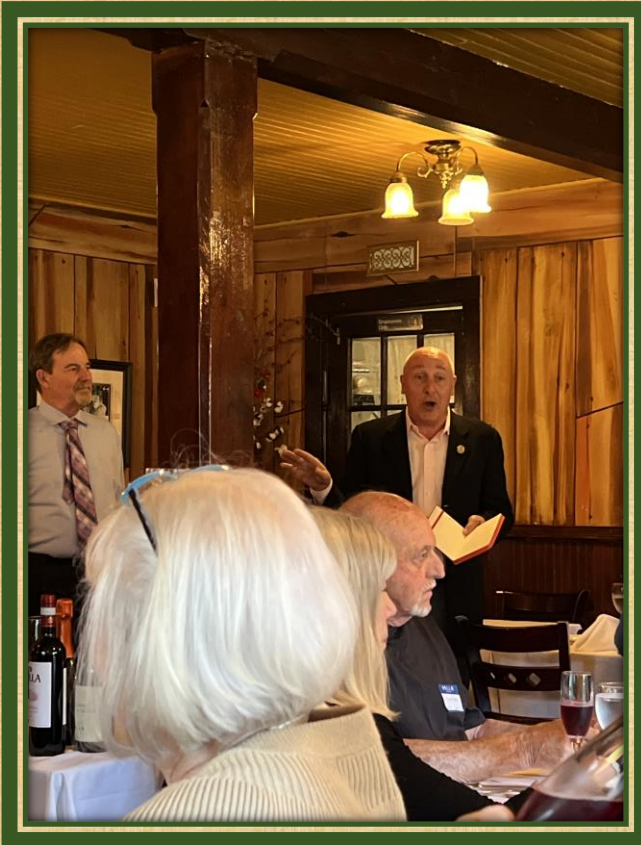
Pre Dinner Socializing



Pre Dinner Socializing



Tony's Special Welcome Spritzer



Maschio Prosecco & Lambrusco

Welcoming Remarks & Maschio Prosecco Brut Spritzer

First Course: Appetizers, Choice of:

Potato Parisien

A Blended Potato Leek Soup

or

Strawberry Salad

Fresh Strawberries with Greens, Onion, Radish with Honey Cumin Vinaigrette

Paired with Fontana Candida Frescatti

Second Course: Choice of:

Sea Scallop Gratin

or

Jerusalem's Beet Terrine

Paired with Bolla Valpolicella

Main Course: Choice of:

Tournedos of Grass Fed Ribeye

With twice baked potato and Grilled Asparagus

or

Salmon sur Planche

Faroe Island Salmon, on a plank, with evoo, dill, green beans and mashed potatoes

Paired with Bolla Amarone 2017

Dessert:

Beignet Bread Pudding

With lemon curd, berries and crème anglaise

Paired with Movendo Moscato

Appetizers



*Potato Parisien
A Blended
Potato Leek Soup*



*Paired
with
Fontane Candida
Frascati*



*Strawberry Salad
with
Honey Cumin Vinaigrette*

Second Course



Sea Scallop Gratin



*Paired
with
Bolla Valpolicella*

Entrées



*Salmon sur Plancher
Faroe Island Salmon on a Plank
EVOO, Dill, Green Beans and
Mashed Potatoes*



*Paired
with
Bolla Amarone
2017*



*Tournedos of Grass Fed Ribeye
with
Twice Baked Potato
Grilled Asparagus*

Dessert



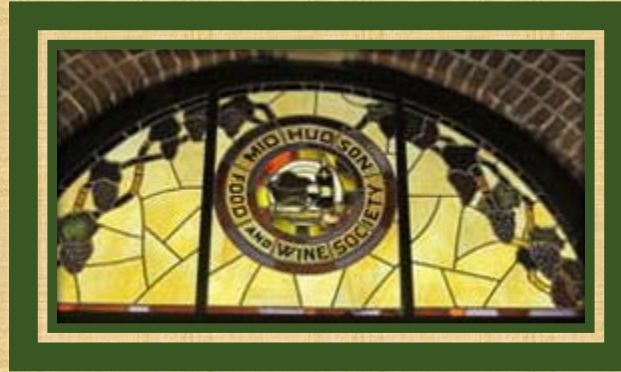
*Beignet Bread Pudding
with
Lemon Curd, Berries and Crème Anglaise*



*Paired
with
Movendo Moscato*



Chef Jerusalem



*Thanks to
Paul & Mary Coiteux for Hosting The Dinner
Tom Costa, Tony Prizzia, Chef Jerusalem and
The Entire Staff of North Plank Road Tavern for a
Fantastic Event*

*and to
Mary Coiteux for Photos*