



*Mid Hudson Food & Wine Society*  
*December 2023*  
*Holiday Gala*  
*Ship Latern Inn*

# *Ship Lantern Inn*



<https://www.shiplanterninn.com/>



# *Our Hosts*



*Ron & Mary Gall*



*Matt*

# *Officers Surprise*





# *Pre Dinner Socializing*



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# **The Menu (as sent out)**

## ***Appetizer:***

***Ahi Tuna Tartare, Maryland Crab, and Avocado Tower ~***

***Szechuan Chile Glaze, and Wasabi Cream***

***Wine -- Sauvignon Blanc, Frenzy (New Zealand) 2021***

## ***Salad:***

***Julienne Endive and Watercress with Hudson Valley Apples,***

***Dried Cranberries, Walnuts, and Shaved Parmigiano-Reggiano Cheese***

***Wine - Pinot Gris, Elk Cove (Willamette Valley, OR) 2021***

## ***Entrée Choice Of:***

***Inside Out Beef Wellington - Wild Mushroom and Truffle Scented Jus Lie***

***Red: "Domine de L'R Chinon 'Le Canal des Grands Pieces" 2021***

***Or***

***Maine Lobster and Maryland Crab Risotto***

***White: Honig (Napa, CA) 2021***

## ***Dessert:***

***Flourless Swiss Chocolate Toasted Almond Torte***

## ***After Dinner Beverages:***

***Coffee, Tea, Espresso***



# The Menu (actual)



# About the Wines

## **Frenzy Sauvignon Blanc, 2021**

Frenzy Sauvignon Blanc is a lively expression of New Zealand's Marlborough region. It bursts forth with vibrant citrus, zesty lime, and a hint of freshly cut grass. The palate is refreshingly crisp, with flavors of tropical fruit and a touch of minerality. Bright acidity carries through to a clean, invigorating finish.

## **Santa Margherita Pinot Grigio, 2021**

*With its straw-yellow hue, clean intense aroma, and crisp, well-balanced taste, this is as authentic as it is refreshing. For those who love a dry white wine with the delightful aroma of Golden Delicious apples. A clean, lovely aperitif to start any food occasion.*

## **Hedges Family Estate CMS Chardonnay, 2019**

*Gorgeous light golden color. Lively blood orange and tart caramel apple, hints of cinnamon, and buttered toast. The palate has a nice tart entry, which leads you into a full and creamy mid-palate. There is a bit-o-butter, some fresh citrus and apple flavors with a touch of spice on the finish with just a hint of that blood orange.*

## **Firesteed Pinot Noir, 2021**

*A well-structured and elegant wine that is perfect for any occasion. With its ruby red color and lively cherry aroma, it is an excellent choice for those who enjoy a fruity and earthy wine. This wine is balanced with just the right amount of acidity, making it easy to drink and enjoy.*



# *Dinner*

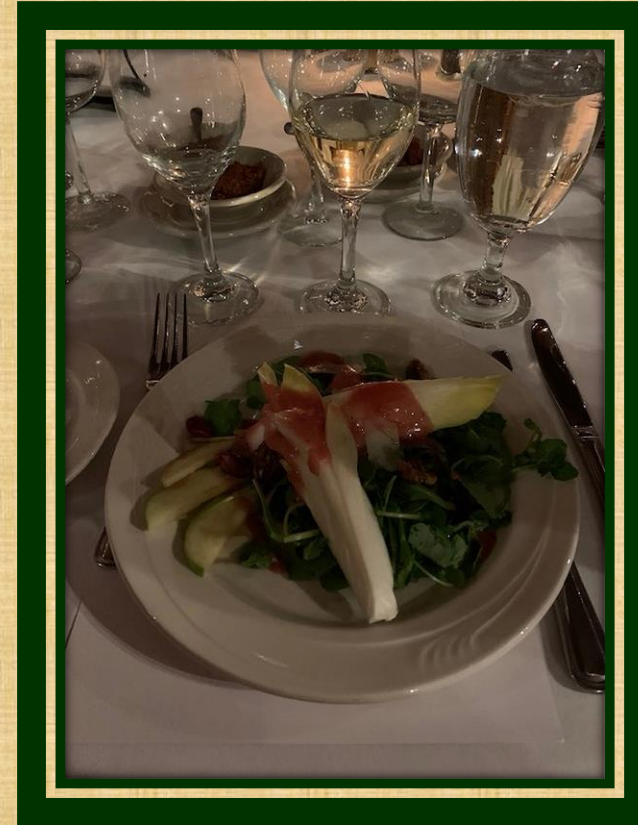
## *Appetizer*



*Ahi Tuna Tartare, Maryland Crab, and Avocado Tower ~  
Szechuan Chile Glaze, and Wasabi Cream  
Wine -- Sauvignon Blanc, Frenzy (New Zealand) 2021*



## *Salad*



*Julienne Endive and Watercress with Hudson Valley Apples,  
Dried Cranberries, Walnuts, and Shaved Parmigiano-Reggiano Cheese  
Wine - Santa Margherita Pinot Grigio 2021*



# *Dinner Entrée Course*



*Inside Out Beef Wellington – Wild Mushroom and Truffle Scented Jus Lie  
Wine: Firested Pinot Noir Oregon 2021*

*Maine Lobster and Maryland Crab Risotto  
Wine: Hedges Family CMS Chardonnay 2019 CA*



# *Dessert*



*Flourless Swiss Chocolate Toasted Almond Torte*

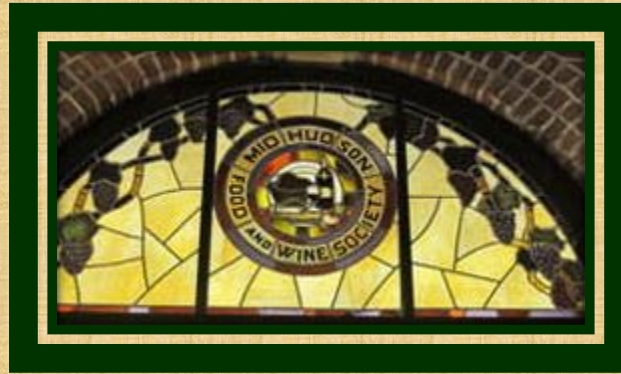


*Thanks to the Fantastic Staff that made the event a truly Holiday Festive one  
Great Job!*





**hOLIDAY CHEERS!**



*Thanks to  
Ron & Mary Gall  
for  
Hosting The Dinner  
and to  
Mary Coiteux  
for  
The Photos*