



Mid Hudson Food & Wine Society

Mark & Margaret D'Angelo— Co-presidents
Ed Hartmann – Vice president

Peg Okraski - Secretary
Bill Maine – Treasurer

The May, 2016 event will be held at

Ship Lantern Inn
1725 Route 9W
Milton, NY 12547
845-795-5400

Wednesday, May 11, 2016

Hosted by Lynn & Jim Calpin
&
Gloria & George Burns

6:00 pm Cash Bar
With Cheese Dip and Fried Wontons with dipping sauce
6:30 pm Dinner

DIRECTIONS: Cross the Mid-Hudson Bridge and take Rt. 9W south for 4.8 miles. The Ship Lantern Inn will be on the right.

Dinner Menu

Appetizer

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Coach Farms Goat Cheese Ravioli with Fresh Orange and Fennel
Paired with
Villa Maria Sauvignon Blanc (2013) New Zealand

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Entrees

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Choice of:

Oven Braised Fazio Farms Organic Chicken a la Scarpariello with Rosemary,
Andouille Sausage and Red Bliss Potatoes

Or

Parmesan Crusted Swordfish with a Citrus and Caper Beurre Blanc

Or

Pan Roasted Double Cut Hatfield Pork Chop with Burnt Orange and Maker's
Mark Caramel Pan au jus

All entrees served with a vegetable and potato presentation

Wine Pairing

King Estate Pinot Gris (2013) Oregon

Barbera D'Asti "Le Orme" Michele Chiarlo Tuscany (2012)

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Dessert

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Elderflower Panna Cotta with Caradonna Farms Pear Compote

Coffee and Tea

RESERVATION FORM

Member's Name(s)

Telephone _____

Guest's Names

Please write the person's name next to their choice.

Entrée: _____ Chicken; _____ Swordfish; _____ Pork

_____ \$70.00 per person for members

_____ \$60.00 per person for non wine drinking members

_____ \$75.00 per person for guests

_____ \$65.00 per person for non wine drinking guests

Please make checks payable to the Mid Hudson Food & Wine Society and mail by May 3, 2016 to: