



## Mid Hudson Food & Wine Society

Mark & Margaret D'Angelo – Co-presidents  
Ed Hartmann – Vice president  
Bill Maine – Treasurer  
Gerry DiPompei & Peg Okraski - Secretaries

**Mid Hudson Food and Wine Society at:**  
**McKinney & Doyle**  
**10 Coleman Blvd. Pawling, NY 12564**

**May 15, 2019, Wednesday**  
**5:30 Cash Bar,**  
**6:00 Dinner**

### **Hosted by Paul & Mary Coiteux**

In the early 90's we joined the Mid-Hudson Food and Wine Society and shortly after joining organized our first dinner at McKinney & Doyle's. Since then our group has had at least a half dozen dinners there and the Coiteuxs have kept the restaurant on our rotation of favorites because of their consistent quality and value. We have dealt with Andrew Sarrubbi, the manager there for the majority of this century on dozens of occasions and have come to trust his recommendations for culinary, wine and spirit selections. Andrew has selected the menu and wines for this occasion with an emphasis on the "Out of the Ordinary". He will discuss his selections at the dinner including specifics on the wines and his logic for pairing those wines with his food choices. The trip to Pawling will be well worth the time for this or any occasion. P.S. Andrew will also be a speaker at the July IWAGY meeting.

## **First Course**

### **Appetizers,**

#### **Choice of:**

**GRILLED GULF SHRIMP, “Hudson Valley Hot” Marinara,  
cured rosemary olives, Sour Dough Sopping Bread**

**Or**

**CRISPY DUCK WINGS**

**Amaro glaze and Burnt orange peel**

**Wine: Cava, Bohigas Brut Rosat, Catalonia**

## **Second Course**

**SALAD, endive, arugula, frisee, cashews, dried apricots,  
feta cheese, sweet curried vinaigrette**

**Wine: Malvasia, LOLA, Sonoma Coast**

## **Main Course**

#### **Choice of:**

**GRILLED DIVER SCALLOPS, grapefruit chive butter, whipped cauliflower**

**Wine: Soave Classico, Pra, Veneto**

**Or**

**MORROCAN SPICED LAMB SHANK, Pomegranate, mint, cous cous**

**Wine: Trousseau, Arnot Roberts, North Coast**

**Or**

**SPRING STROZZAPRETI PASTA, asparagus, shitake, peas,  
garlic, EVOO, yellow pepper coulis**

**Wine: Chenin Blanc, Leo Steen, Dry Creek Valley**

## **Dessert**

#### **Choice of:**

**KAFFIR LIME CRÈME BRULEE**

**Wine: Muscat, Les Cretes “Les Abeilles”, Italy**

**Or**

**CHOCOLATE CAKE peanut butter crushed Heath Bar**

**Wine: Pedro Ximinez, Valdespino “El Candado”, Jerez**

## RESERVATION FORM

Member's Name(s) \_\_\_\_\_

Member's E-mail \_\_\_\_\_ Telephone \_\_\_\_\_

Guest's Name(s) \_\_\_\_\_

Special Dietary Considerations? \_\_\_\_\_

\_\_\_\_\_ \$ 80.00 per person for members.

\_\_\_\_\_ \$ 70.00 per person for designated driver members

\_\_\_\_\_ \$ 90.00 per person for guests

\_\_\_\_\_ \$ 80.00 per person for designated driver guests

Amount Enclosed \_\_\_\_\_

**Choices: Please use Names or Initials**

**Appetizer:** \_\_\_\_\_, **Shrimp,** \_\_\_\_\_, **Duck Wings**

**Main Course:** \_\_\_\_\_, **Scallops** \_\_\_\_\_, **Lamb** \_\_\_\_\_, **Pasta**

**Dessert:** \_\_\_\_\_, **Crème Brulee,** \_\_\_\_\_, **Chocolate Cake**

Please make checks payable to Mid Hudson Food & Wine Society and mail to:

Please return your reservation form as soon as possible, but no later than

**Tuesday, May 7, 2019.**