



Mid Hudson Food & Wine Society
May 2023 Dinner
Oak & Reed



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

Our Hosts



Joanna Doyle



Mike Doyle



Chef-Owners Joseph & Laura Moore

Pre Dinner Socializing



Pre Dinner Socializing



Passed Hors D'oeuvres

Tarte Flambee - Onion, Bacon & Crème Fraiche

Pommes Paillasson - Romesco & Serrano Ham

Joy Farms Potato & Spring Leek Espuma - Crab & Lemon

First Course - Choice of:

Fluke Aguachile

Strawberry-Rhubarb "Consomme" Cucumber, Avocado

paired with/Sauvignon Blanc Jules Taylor Vineyards 2022 Marlborough NZ

OR

Terrine of Rabbit

Beer Mustard, Apricot & NWBC (House made) Sourdough

paired w/Clarendelle Bordeaux Blanc Domaine Clarence Dillon 2020 Bordeaux France

Entrees - Choice of:

Pan Roasted Halibut

Clams, Bronze Fennel, Saffron Nage

paired w/District 7 Chardonnay Scheid Family Vineyards 2021 Monterey California

OR

Brazilian Picanha

Pistachio Chimichurri, Lime&Plantain

paired w/Cahors Malbec Clos La Coutale 2020 Mendoza Argentina

Dessert

Rhubarb Cobbler

Vanilla Anglaise, Strawberry-Almond Crumble

paired w/La Serra Moscato d'Asti Marchesi di Gresy 2021 Piedmont Italy

Appetizers



Fluke Aguachile



Terrine of Rabbit

Entrées



Pan Roasted Halibut



Brazilian Picanha

Dessert



Rhubarb Cobbler