



Mid Hudson Food & Wine Society
July 2024 Dinner
Pamela's on The Hudson

Pamela's on The Hudson Newburgh NY



<https://pamelasonthehudson.com/>

Our Hosts



Greg & Colleen Sullivan

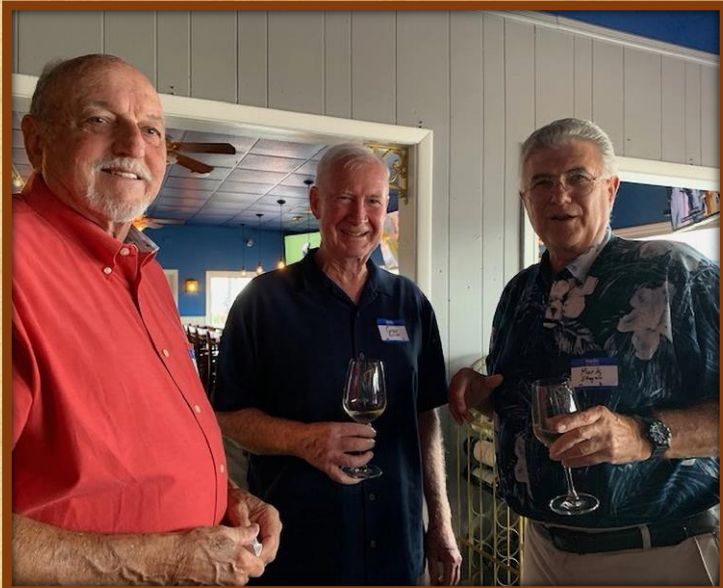


Pamela Resch

The Venue



Pre Dinner Socializing



Pre Dinner Socializing



MENU

First Course – Choice Of

CEVICHE

GOURMET MUSHROOM PLATE w/ Sherry, Scallions, & Fresh Herbs
CHILLED CUCUMBER SOUP

Paired with: Vina Cartin - Rias Baixas Albarino 2022 ((Spain)

Second Course

ARUGULA & WATERMELON SALAD W/ Feta Cheese, Red Onions & Candied Walnuts

Paired with: Feudo Montoni - Nerfello Mascalese - Rose di Adele 2023 (Italy)

Entree Course – Choice Of

MEDALLIONS OF BEEF AUPOIVRE w/ potato au gratin & chef vegetables

BALSAMIC CAPRESSE CHICKEN w/ mashed & chef vegetables

SPICY GARLIC SHRIMP w/ jasmine rice & chef vegetables

CURRY LENTILS w/ rice

Paired with: Black Dalmatian Saint Hills 2020 (Croatia)

Dessert Course

BERRY & MASCARPONE CREPE

Paired with: Pierre Ferrand - Pineau des Charentes (France)

COFFEE / TEA

Appetizer Course



Gourmet Mushroom Plate

Ceviche

Paired with Vina Cartin Albarino 2022 Spain

Main Course



Medallions of Beef Aupôivré



Spicy Garlic Shrimp



Balsamic Capresse Chicken



*Paired with Black
Dalmatian 2020 Croatia*

Dessert Course



Berry & Mascarpone Crêpe



Pineau des Charentes - France

Pamela & Her Staff





*Thanks to
Greg & Colleen Sullivan for Hosting The Dinner
Pamela and Her Staff for Their Excellent Service
and to
Mary Coiteux for Photos*