



Mid Hudson Food & Wine Society

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

Peg Okraski - Secretary
Bill Maine – Treasurer

The September, 2016 event will be held at

Le Express
1820 New Hackensack Rd. (Route 376)
Poughkeepsie, NY
Chef – John Lekic

Wednesday, September 28, 2016

Hosted by Sharon Clarke & Marilyn O'Connor
6:00 pm Cash Bar
6:30 pm Dinner

DIRECTIONS: From Poughkeepsie, Take Hooker Ave which will become Rt. 376. In Red Oaks Mill bear left continuing on Rt. 376 for 1.2 miles. Le Express is in a plaza on the left.
From Fishkill: Take Rt. 9 North. Turn right onto Myers Corners Rd. (CR-93) then left on All Angels Hill Rd. (CR-94). Bear left onto Rt. 376 and the restaurant will be about 1.2 miles in a plaza on your right.

MENU

First Course

Obercreek Farm green salad, Fishkill Farm organic Suncrisp apples, goat cheese, pecans, and apple cider vinaigrette

White Verdejo Finca Montepedroso 213 Spain
Crisp fresh white wine from the highest area of Rueda, Spain

Second Course

Braised Veal Ravioli, Ricotta, White Truffle butter, local mushrooms, rosemary & sage breadcrumbs

Red Barbaresco 2010 Bric Mentina Valfieri Asti Italy
Medium lighter tannins, perfume, cherry

Third Course

Red Barolo 2010 Valfieri Alba Italy
Longer finish, higher tannins, Cherry and roses

Choose one Entrée

Wild Alaskan King Salmon, roasted Brussels sprouts, red grapes, yuzu, dill, whole grain mustard sauce

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½ Roasted Murrays Chicken, garlic smashed fingerlings, broccolini, lemon rosemary pan jus

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Sweet Pea Pancake, sugar snap peas, mushrooms, fingerling potatoes, garlic butter & herbs

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Beef Bourguignon, Top Sirloin braised with red wine and herbs, served with root vegetables and fingerling potatoes

Dessert

Warm Apple Tart Tatin, caramel finish & vanilla ice cream
With/coffee and tea served

RESERVATION FORM

Member's Name(s)

Telephone _____

Guest's Names

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

Entrée: _____ Chicken; _____ Salmon; _____ Pancake;

_____ Beef Bourguignon

_____ \$75.00 per person for members

_____ \$80.00 per person for guests