

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

The April, 2017 event will be held at

Storm King Tavern 18 Ridge Rd. Cornwall, NY 12518 845-458-5655 Sunday, April 23, 2017

Hosted by Carmen & Karl Najork

4:00 – 4:45 pm Cash Bar with cheese and finger foods 4:45 pm Dinner

Meghan from Opici Wines will be our guest speaker on wines and discussion between courses

DIRECTIONS: Cross the Hudson River and follow Rt. 9W south through the City of Newburgh. Go about 4 miles to Cornwall and take the ramp on the right and follow signs to Quaker Ave. Turn right on Quaker Ave/ CR-107. At the roundabout, take the 3rd exit onto Hasbrouck Ave. Turn left onto Ridge Rd.

Dinner Menu Storm King Tavern April 23, 2017

1st Course:

Crabmeat Stuffed Shrimp, Sauce Americaine
or
Grilled Vegetable Terrine, Roasted Plum Tomato and Honey Vinaigrette

Deloach Heritage Chardonnay, 100% Chardonnay Sonoma Valley, California

2nd Course:

Tournedo of Beef, Smoked Gouda Arancini, Portobello Mushroom
or
Roasted Portabello Mushroom Cap, Asparagus, Risotto and Braised
Shallots

Raymond Cabernet Sauvignon, 2013 Napa, California

3rd Course:
Chocolate Mousse
or
Fruit Salad Macerated

Dlaforce Ruby Port, Touriga National Blend, Non-Vintage, Portugal

RESERVATION FORM - Storm King Tavern, April 23 @4PM

Member Name(s)		
Telephone:		
Guest Name(s):		
Please write the perso	n's name next to their choice	
1 st Course		
	_Shrimp	Terrine
2 nd Course		
	_Tournedo	Mushroom Cap
3 rd Course		
	_Mousse	Fruit Salad
\$75pp membe	ers	
\$80pp guests		

Please mail your menu choices and checks payable to the Mid-Hudson Food & Wine Society by April 14th (Friday).