

Mid Hudson Food & Wine Society

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

The July, 2017 event will be held at

Black Forest Mill 716 Rt. 32 Highland Mills, NY 845-928-9895

Wednesday, July 26, 2017 Hosted by Mel & Jim Hyland

5:30 pm - Cash Bar Small German appetizers around the bar area 6:00 pm - Dinner

Chef Harald Sterk was born and educated in culinary arts in Germany. He dedicated his life to perfecting his culinary art especially in the cuisine of his ancestors. Starting his career at his parents' restaurant in Germany, he has cooked in the Netherlands, South Africa, Switzerland, France, Canada, Greece and England.

As you visit Black Forest Mill, you can expect the menu to include old favorites such as sauerbraten, Jaeger schnitzel, potato pancakes, bratwurst, apple strudel and black forest cake, but also a lot more European and international dishes. Chef Sterk's wife Iwona is a native of Poland, so you can expect some Polish dishes on the menu as well.

The bar offers traditional German beverages including a selection of German beers on tap. In the spring and summer Black Forest Mill will open its own outside Biergarten and celebrate Oktoberfest in the fall.

MID HUDSON FOOD & WINE SOCIETY DINNER July 26, 2017

FIRST COURSE

Bibb lettuce nest with sauerkraut salad

Wine: Riesling Funf

SECOND COURSE

Potato Pancake with sour cream and apple sundried cranberry compot

Wine: Piesport Michelsberg Spatlese Schmitt Sohne

THIRD COURSE

Chilled Berry-yogurt Soup with mint

MAIN COURSE,

Choice of:

Beef Sauerbraten
Wine: Pinot Noir Black Forest

Or

Veal Schnitzel with creamy wild mushroom sauce

Wine: Riesling Affentaler

Or

Broiled Salmon with cranberry-apple red cabbage and herbed spaetzle

DESSERT

Strawberry Pierogies with vanilla ice cream

Coffee & Tea

RESERVATION FORM

Member's Name(s)	
Telephone	
Guest's Names	
Special Dietary Considerations	?
\$ 70.0	00 per person for members.
\$ 60.0	00 per person for designated driver members
\$ 75.	00 per person for guests
\$ 65.0	00 per person for designated driver guests
Amount Enclosed	
It is not necessary to choose yo	ur entrée before the dinner.
Please make checks payable to:	Mid Hudson Food & Wine Society and mail