



Mid Hudson Food & Wine Society
January 2024
Scholarship Presentation Dinner
Ristorante Caterina De' Medici

Ristorante Caterina De' Medici CIA –Hyde Park NY



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

Our Hosts



*Co-Presidents
Brenda Goldstein and Rocco Romeo*

2024 Scholarship Recipient

Jillian Swain

MID-HUDSON FOOD AND WINE SOCIETY - JILLIAN SWAIN

Dear Mid-Hudson Food and Wine Society members,



I trust this letter finds you well. I am writing with profound gratitude for the remarkable honor and support you have graciously extended to me through the 2024 scholarship for the Culinary Institute of America. Accepting this scholarship fills me with immense appreciation as I recognize the significant impact it will have on my educational journey and future aspirations.

Your generosity goes beyond financial assistance; it serves as a symbol of belief and encouragement in my pursuit of a bachelor's degree in food business management with Baking and Pastry Arts at the Culinary Institute of America. This invaluable support not only eases my financial burden but also reflects your confidence in my dedication and potential within the culinary field.

The scholarship holds a pivotal role in allowing me to concentrate on my studies without the weight of financial stress. With this support, I can invest in resources, educational materials, and experiences that will enrich my learning. Additionally, it alleviates the financial constraints associated with pursuing higher education, enabling me to fully immerse myself in the program and seize every opportunity.

Your belief in my dreams and aspirations is deeply meaningful. With your support, I am more motivated than ever to excel academically, expand my knowledge in food business management, refine my skills in baking and pastry arts, and find my voice. I am not only committed to making the most of this educational opportunity but also aspire to contribute positively to the culinary community in the future.

Please extend my heartfelt gratitude to everyone involved in the selection process and to all the members of the Mid-Hudson Food & Wine Society.

Your generosity and belief in aspiring culinary professionals like me are truly priceless. I assure you that I will work diligently, strive for excellence, and make the most of this incredible opportunity that you have bestowed upon me.

Once again, thank you for believing in me and supporting my educational endeavors. I am deeply honored and humbled to be a recipient of the 2024 scholarship, and I am dedicated to making the most of this opportunity.

With sincere thanks and warm regards,

Jillian Swain jillian.r.swain@cia.culinary.edu

Please share your story. Describe what inspired you, including any early experiences (if applicable), to come to the CIA and pursue a career in the foodservice and hospitality industry.

When I reflect on my journey, I can identify specific moments that led me down this path. Fond memories emerge of baking pizzelles and biscotti with my mother during the holidays, using recipes passed down from her grandmother. I also cherish the evenings spent making pizza dough with my father and sister on Friday nights.

In essence, it's a combination of these experiences that first piqued my interest in baking and pastry. But it wasn't until I embarked on my first semester of bakeshop classes at The Culinary Institute of America that I truly realized this was my calling. Learning from seasoned professionals and my peers, discovering the endless possibilities, the sense of accomplishment derived from practice and achieving the desired results, and the joy on people's faces as they tasted my creations – all of this was unlike any other feeling.

Please describe any challenges you have had to overcome to pursue or complete your education. If there have been challenges specific to the pandemic that have put obstacles in the way of you pursuing your education, please provide details.

I've been actively working on finding my voice, starting with addressing smaller concerns. This way, when more urgent matters need to be shared, I'll be better equipped to notify my team of the issue. A good starting point, for me, is simply allowing my thoughts to be shared. Accepting this scholarship holds profound significance in this journey, serving as a cornerstone for expressing my gratitude and thoughts freely, particularly in an environment where I won't be judged for speaking my mind. I am genuinely and extremely grateful for the generosity of the scholarship donors. Your support not only aids my education but also empowers me to embrace my authentic voice. This act of benevolence amplifies my determination to contribute meaningfully to my field and the community at large.

What program are you currently enrolled in? Bachelor's degree in food business management with the Baking and Pastry Arts track

What is your expected graduation date for your current program? 2025

Please list the name of the location where you have completed, will complete, or hope to complete your externship or internship.

Kalahari Resorts and Conventions

Scholarship Presentation



Pre Dinner Socializing



Pre Dinner Socializing



The Venue



The Menu

Reception:

Chef's choice passed hors d'oeuvres paired with Riondi Prosecco sparkling wine

First Course:

BURRATA con PROSCIUTTO e ARUGULA

burrata, prosciutto, arugula, fig balsamic

Wine Selections: (Two wines will be served)

Valdinera, Roreo Arneis (docg), 2022 and La Gironda, Barbera d'Asti - La Lippa (docg), 2020

Main Course: select one

BISTECCA al GANCIO

grilled strip steak, salsa verde, crispy Yukon gold potatoes, sauteed swiss chard

Wine Selection: Val di Suga, Rosso di Montalcino (doc,) 2020

or

SALMONE con PATATE

roasted salmon, smashed potatoes, wilted spinach, truffle vinaigrette

Wine Selection: Clelia Romano Fiano di Avellino - Colli di Lapio (docg) 2022

Dessert Course:

ZABAGLIONE con FRUTTA

warm zabaglione, mixed berries

Wine Selection: Cantine Florio Marsala, - sweet (doc) 2019



Our Wine Man – Tim Free



Mid-Hudson Food & Wine Society
All-Italian Dinner Wines (January 23, 2024)
Pronunciation guide by Tim, who is no expert

With Burrata con Prosciutto e Arugula

White wine

Valdinera Arneis 2022 DOCG Imported by the local (Hyde Park) wine company *John Given Wines*. Arneis (pronounced “ar-NAY-ez”) is pretty-much grown exclusively in the Piedmont region of Italy. Mostly it’s grown in Roero (“row-AIR-oh”, a little north of the town of Alba), and the wines are labeled Roero Arneis. It makes fairly rich wines, not too high in acidity. Winemakers and fans of the grape prize it for its aromatics. The best wines have aromas and flavors reminiscent of peach, pear, and almonds. The Valdinera is an un-oaked wine, scented and full-bodied. For various reasons, this grape was almost extinct in the 1970s. It’s now grown outside Italy in a few places like California, Oregon, Australia, and New Zealand.

Red wine

La Gironda Barbera d’Asti La Lipa 2020 DOCG Barbera is widely grown in Italy but most of its best wines are made, like the Arneis, in the Piedmont region. Asti is famous for many things, but its Barbera is at the top of the list for red-wine aficionados. The grape tends to make wines that are inherently low in tannin/astringency, while having medium body and perky acidity. La Lipa is aged in stainless steel (not oak) to retain the wine’s freshness.

With Bistecca al Gancio

Val di Suga Rosso di Montalcino 2020 DOC (“mon-tal-CHEE-no”) Tuscany’s Rosso di Montalcino wines, with significantly lower ageing requirements than the Montalcino area’s *Brunello* (DOCG), is quicker on its feet in terms of turnaround for the producers, and also in terms of food-pairing. Its lush Sangiovese (100%) fruit allows it to harmonize seamlessly with beef, lamb, or pork, and many cheeses as well. Val di Suga lies in the northern (cooler) part of the Montalcino region, but the vines for its Rosso are planted on the sunny southwestern slopes, where there is also some Mediterranean climate influence. Grapes are cold-macerated 3–4 days before fermentation. After fermenting, the wine is aged in 500-liter (Slavonian) barrels for 6 months prior to bottling. Bottle ageing of an additional 3 months takes place before release.

With Salmone con Patate

Clelia Romano Fiano di Avellino Colli di Lapio 2022 DOCG (“fee-AH-no dee av-el-EE-no”) Fiano di Avellino is one of the best white wines of Campania, the Italian region that includes Naples and Vesuvius. Clelia Romano is a top producer in a competitive area. Their vineyards lie at about 1,700 feet asl. Fiano di Avellino wines are sought-after in Italy and have fullish body and good acidity, with flavors reminiscent of yellow apples or pear. Wine writer Ian D’Agata thinks Fiano is one of Italy’s two greatest native white wine grapes (along with Verdicchio). It was celebrated in antiquity (as records from the 13th century show) but the vine was almost extinct as recently as the 1970’s. Lapio is a small village near Avellino. Colli = “hills”.

With Zabaglione con Frutta

Florio Sweet Marsala Vintage 2019 Perhaps not the wine originally used for Zabaglione (thought to have originated in northern or central Italy, as Marsala hails from western Sicily), it nonetheless has come to be the traditional wine that Italian kitchens use when preparing this dessert. What better way to assure a pleasant pairing between food and accompanying wine than using the same type of wine for both? This vintage shows maple and brown sugar flavors but also exhibits overtones of pine and dried fruits.

Salad



Burrata Con Prosciutto e Rugola

Burrata Prosciutto Arugula with Fig Balsamic Dressing

White Wine – Valdineria, Roero Arneis Piedmont Italy 2022

Red Wine – Barbera d'Asti La Cippa, La Gironda Piedmont Italy 2020

Dinner

Entrée Course



Bistecca Al Gancio

Grilled Strip Steak Salsa Verde Roasted Yukon Gold
Potatoes Sautéed Swiss Chard

Wine – Rosso Di Montalcino, Val di Suga Tuscany Italy 2020



Salmone Con Frutta

Roasted Salmon Smashed Potatoes Wilted Spinach Truffle
Vinaigrette

Wine: Fiano di Avellino Clelia Romano “Colli Di Lapio,
Campania, Italy 2022



Dessert

Zabaglione Con Frutta

Warm Zabaglione, Mixed Berries
Wine – Marsala, Florio Superiore Sweet,
Sicily, Italy 2019





*Thanks to the Fantastic Staff that made the
event a truly Rememberable One
Great Job!*





Thanks to

*Brenda & Rocco for Hosting The Dinner
to*

*Tim Free for all his work and efforts with Wine Selection, Procurement and Facts
to*

*The Staff from the CIA Caterina De' Medici for a truly fantastic event
and to*

Mary Coiteux for Photos