



## **Mid Hudson Food & Wine Society**

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

Peg Okraski/ Gerry DiPompei - Secretary  
Bill Maine – Treasurer

# **ANNUAL SCHOLARSHIP PRESENTATION AND DINNER**

**THE CATERINA DE' MEDICI RESTAURANT  
THE CULINARY INSTITUTE OF AMERICA, HYDE PARK, NY**

***TUESDAY, JANUARY 15, 2019***

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**6:00 PM - PRE-DINNER COCKTAIL**  
**CIA'S CHOICE HORS D'OEUVRES SELECTION**  
**CASH BAR**

### **6:30 PM- SCHOLARSHIP PRESENTATION**

**As is our tradition, MHFWS will honor Hudson Valley CIA student,  
AUBREY MASTERS, from Saugerties, NY with a cash award for excellence while  
studying at the CIA.**

**This is a special evening for the Food and Wine Society because it helps to further our love  
of fine cuisine and wine. Mark D'Angelo, our president has organized a special menu and  
superior wines with the assistance of member, Rocco Romeo.**

## **6:45 - DINNER**

### **FIRST COURSE - APPETIZER**

#### **SFOGLIATINA FICHI**

**Flaky fig tartlet with goat cheese and parma ham**  
*Mionetto Brut Prosecco (NV) with intense fruity bouquet*

### **SECOND COURSE OFFERING**

#### **ORECCHIETTE AL RAGU DI SALSICCIA**

**orecchiette pasta in rich sausage ragu**  
*Allegrini Palazzo Della Torre 2014, a fruity Veronese red*

### **MAIN COURSE OFFERINGS**

#### **CODA DI ROSPO**

**sauteed monkfish with green lentils**  
*Philippe Colin 2015 Bourgogne Chardonnay, with rich fruit and elegant dry finish*

**OR**

#### **BRASATO CON POLENTA**

**braised beef with polenta and small vegetables**  
*Marziano Abbona 2011 Pressenda, a full bodied Barolo*

### **DESSERT OFFERING**

#### **STRUDEL DI MELE NOCI**

**apple and walnut strudel with chantilly cream**

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## **RESERVATION FORM - DUE BY JANUARY 7TH**

**Member Name (s):**\_\_\_\_\_

**Telephone:**\_\_\_\_\_ **Email:**\_\_\_\_\_

**Guest Name(s):** \_\_\_\_\_

**Entree choice: Enter each person by name after each selection**