



Mid Hudson Food & Wine Society
April 2025 Event
di' Wine Bar

di' Wine Bar Wappingers Falls



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

Hosts & Wine Speaker



Greg and Colleen Sullivan



*Christine Barnes,
and
Casey McCall*



*Zander McKernan
of
T.E. Edwards Wines*

Socializing



Socializing



~FIRST COURSE ~

PROSECCO ROSÉ, Veneto, IT

brut ~ crisp ~ wild strawberry ~ long finish fruit ~

Herbed Goat Cheese Crostini ~Prosciutto & Fig~

~SECOND COURSE ~

GRÜNER VELTLINER, Egon, Austria 2022

~ bright fruit ~ minerality ~ peppery ~ vegan~

Mixed Greens ~Champagne Vinaigrette ~ Blue Cheese ~ Walnuts

Baked Mac n' Cheese~ Cavatappi ~ 3 Cheese ~ Cream ~ Breadcrumbs

~THIRD COURSE ~

LAGREIN, Erste & Neue, Alto Adige IT 2021

~fresh cherries ~ coffee~ velvety fullness ~ soft acidity

Caprese Flatbread ~ Tomato ~ Mozzarella ~ Basil ~ Balsamic Glaze

Steak Tenderloin ~ Arugula ~ Roasted Red Pepper ~ Blue Cheese ~

~FOURTH COURSE ~

PORT, Churchill's Reserve, Douro, Porto,

~ rich ~ complex ~ fruity~ acidic & balanced~

Peanut Butter Truffles

The Wines



The Food



*Herbed Goat Cheese
Crostini*



*Baked Mac n' Cheese &
Mixed Greens*

The Food



Caprese Flatbread

Peanut Butter Truffles



*Caprese Flatbread &
Steak Tenderloin*



*Thanks to
Greg & Colleen Sullivan , Christine Barnes, Casey McCall Along
With Their Wonderful Staff for Hosting The Event and Once
Again Delivering A Truly Fun Evening with Great Food & Wine*

*and to
Mary Coiteux & JoAnne Norris for Photos*