



*Mid-Hudson Food and Wine Society  
Scholarship Presentation Dinner*

*Bocuse – Culinary Institute of America  
January 18<sup>th</sup> 2023*

# Erica Tonnesen



MID-HUDSON FOOD & WINE SOCIETY

2023 RECEIPT **ERICA TONNESEN**



Dear Mid-Hudson Food and Wine Society member,

It is an honor to be chosen as the 2023 Mid-Hudson Food and Wine Society Scholarship recipient. I am currently in my fourth semester at the Culinary Institute of America where I am majoring in Baking and Pastry Arts. I am really enjoying my studies, especially where I can put my own creative twist into my products. I am involved in the Ceramics Club on campus where I have been the treasurer for four semesters and am involved in intramural sports. I also work on campus at the IT Student Help Desk.

My goal that I will be able to one day accomplish with the assistance of my associates degree in Baking and Pastry Arts is to open a bakery that serves those with dietary restrictions. Since I am a type one diabetic, it has been a dream of mine to do this one day and receiving this award is helping me to continue my journey in the right direction of making it one day a reality. I am truly grateful for the scholarship support. This scholarship helps me financially and is a part of something much greater than that: my future. Thank you for your support to The Culinary Institute of America students. Sincerely,

Erica Tonnesen  
[erica.p.tonnesen@cia.culinary.edu](mailto:erica.p.tonnesen@cia.culinary.edu)



# *Our Recipient*





# *Pre-Dinner Socializing*



*Tim Free  
Our Wine Presenter*



# *Pre-Dinner Socializing*





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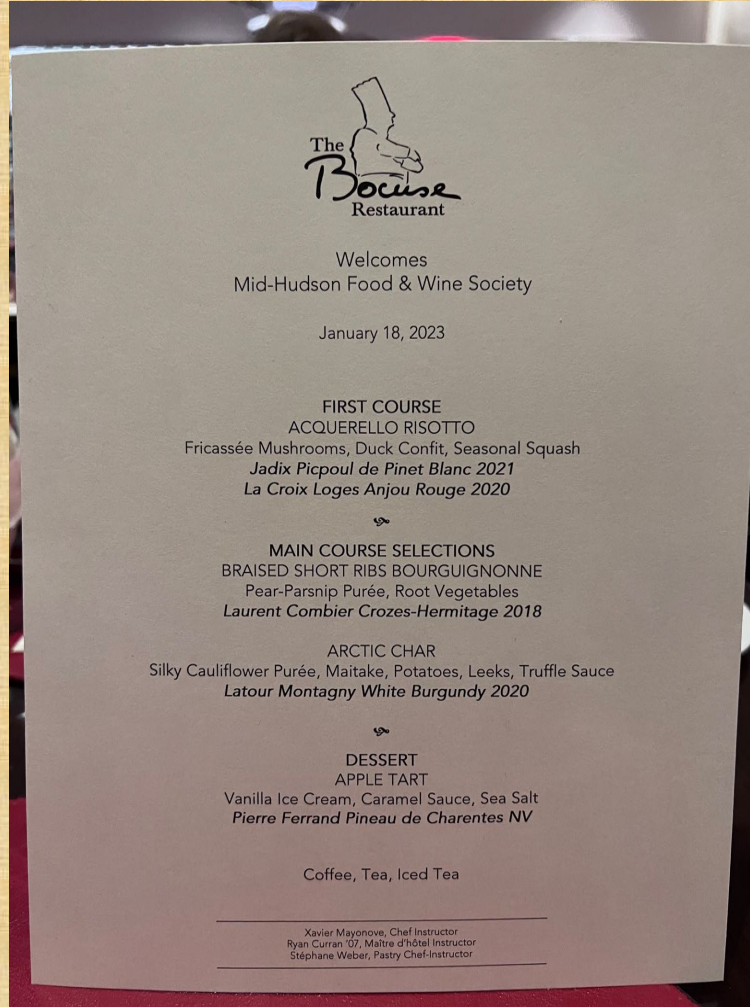


# *Welcome Back to Member Don Delaney*





# The Menu





# First Course



*La Croix  
Loges Anjou Rouge 2020*



*Acquerello Risotto  
Fricassee Mushrooms, Duck Confit,  
Seasonal Squash*



*Jadix Picpoul  
de Pinet Blanc 2021*



# Main Course



Braised Short Ribs  
Bourguignonne  
Pear-Parsnip Puree, Root  
Vegetables



Laurent Combier  
Crozes-Hermitage  
2018



Artichoke  
Silky Cauliflower Puree Maitake  
Potatoes, Leeks, Truffle Sauce



Latour Montagny  
White Burgundy  
2020



## Dessert Course



Apple Tart  
Vanilla Ice Cream, Caramel Sauce,  
Sea Salt



Pierre Ferrand Pineau  
de Charentes NV



# Thanks To The Culinary Staff

For a Great Dinner and Event



Becky Morgan      Brad Whitmore      Amanda Ebel

*Chef Instructor Xavier Mayonove*



*Student Servers*