

# Mid-Hudson Food & Wine Society



Chartered in 1972

<https://www.midhudsonfood-wine.org/>

Co- Presidents - Brenda Goldstein/Rocco Romeo  
Treasurer – Greg Sullivan

Vice President - Ed Hartmann  
Co-Secretaries – Peg Okraski/Gerry Di Pompei

## MID HUDSON FOOD & WINE SOCIETY

### Sotano

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

May 6, 2025

Cash Bar@6:00pm

Dinner @6:30pm

1036 Main St. in Fishkill

Please join your event hosts, Ed & Mary Lynn Hartmann, for a 4 course MHFWS pairing event at one of our favorite upscale local restaurants.

Sotano is known for its top quality, fresh ingredients, in Mediterranean style preparations, created by Patricio Patino, restaurant owner & chef. The restaurant is located in a beautifully renovated historic house on Fishkill's Main Street.

We present a pairing, offering multiple choices for each course, with carefully selected wines.

**\*\* IMPORTANT NOTE: \*\***

Attendees are currently limited at 30, so please respond via e-mail to Ed Hartmann ([hartmann@prodigy.net](mailto:hartmann@prodigy.net)) SOON, if you plan to attend. The list of attendees will be created in the date order that the emails are received. Your reservation will be Acknowledged via an E-mail Reply, and then Confirmed, once your check is received, by April 28.

Members receive priority(over guests) if the 30 person limit is reached.

A wait list (again, in order your email is received) will be maintained if the 30 person limit is reached.

## **MENU**

### **Appetizers: Louis Jadot Rose' - Burgundy, France 2023**

Chickpea dusted Calamari – Romesco aioli/spicy tomato sauce

Burrata ala Caprese – w/thin sliced imported ham, grape tomatoes, roasted red peppers, fig balsamic reduction

Ham/Manchego Croquettes – served w/saffron aioli

### **Salads: Martin Codax Albarino – Rias Baixas, Spain 2023**

Traditional Caesar – Romaine hearts, garlic parmesan croutons, shaved reggiano

Baby Arugula – w/hearts of palm, parmigiano reggiano, lemon vinaigrette House Salad – mixed greens, tomato, red onion, balsamic

### **Entrees: Red: Trivento Malbec-Mendoza, Argentina 2022 (or) White: Tenuta Sassoregale Vermentino-Tuscany, Italy 2023**

Chicken Piccata – organic chicken, tomatoes, capers, lemon, white wine, over linguine

Horseradish Fresh Herb Crusted Salmon – w/red quinoa, baby vegetables, citrus beurre blanc

Cheese Ravioli – ricotta, grana padano, parmesan, marinara sauce

### **Desserts:**

Cheesecake – house-made, mascarpone base, oreo crust

Tiramisu – house-made, sabroso coffee liqueur, vanilla, fingerling cookies

Hazelnut Chocolate Cake(Italy) - mousse-style layer cake

## RESERVATION FORM

Member's Name(s) \_\_\_\_\_

Member's E-mail \_\_\_\_\_ Telephone \_\_\_\_\_

Guest's Name(s) \_\_\_\_\_

**CHOICES: ( When completing your reservation, please use Initials for EACH Attendee, to choose 1 selection in each of the 4 courses.)**

Appetizer: Calamari\_\_\_\_\_ Burrata\_\_\_\_\_ Ham/Manchego Croquettes\_\_\_\_\_

Salad: Caesar\_\_\_\_\_ Baby Arugula\_\_\_\_\_ House Salad\_\_\_\_\_

Entree: Chicken Piccata\_\_\_\_\_ Herb Crust Salmon\_\_\_\_\_ Cheese Ravioli\_\_\_\_\_

Dessert: Cheesecake\_\_\_\_\_ Tiramisu\_\_\_\_\_ Nut/Chocolate Cake\_\_\_\_\_

**ENCLOSE YOUR CHECK:** Payable to Mid Hudson Food & Wine Society

Send to: Ed Hartmann, 73 Stonykill Rd. Wappingers Falls, NY. 12590

**\$95 per Member** \_\_\_\_\_(If you can't attend, please consider making a contribution to the CIA Scholarship Fund(by Check, Sent To Ed))

**\$105 per Guest** \_\_\_\_\_

**\$85/95 per Member/Guest Designated Driver(no wine)** \_\_\_\_\_

**Total Amount Enclosed** \_\_\_\_\_ **TO BE RECEIVED BY APRIL 28<sup>th</sup>**

QUESTIONS: Call Ed @ 845-831-2294, or Email(hartmann@prodigy.net)