



*Mid Hudson Food & Wine Society
November 2022 Dinner
Canterbury Brook Inn*

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Our Hosts Mel & Jim Hyland



Pre Dinner Socializing



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The Menu



Food & Wine Dinner

Light Hors-d'oeuvre

Appetizer:

Chilled Harvest Venison & Duck Terrine
served with Cranberry-Apple Relish
or
Pumpkin & Butternut Squash Bisque

*Paired with Viognier, Cline Cellars
"North Coast" (California)*

House Salad with Dill Vinaigrette

Entrée:

Braised Beef Short Ribs "Madeira"
reduction of root vegetables, Madeira wine & veal stock
served with Kohlrabi-Mashed, glazed Brussel sprouts, and red cabbage

*Paired with Affentaler Spalburg "Pinot Noir"
(Germany)
or*

Crispy jumbo coconut crusted sea scallops
with Horseradish-orange sauce and chateau potato

*Paired with Dr. Konstantine Frank dry Riesling
(Finger Lakes, New York)*

Dessert:

Swiss Chocolate Terrine & Apple Fritters with sauce Anglaise

*Paired with Chateau St. Michelle "Eroica" Riesling
(Columbia Valley, Washington State)*

Coffee and Tea

Appetizers



*Chilled Harvest and Venison
Terrine with cranberry-apple
relish*



*Paired with Viognier,
Cline Cellars "North
Coast" California*



*Pumpkin and Butternut Squash
Bisque*

Entrees



*Braised Beef Short Ribs "Madeira"
(Reduction of Root Vegetables,
Madeira Wine and Veal Stock)
Kohlrabi-mashed potato, glazed
brussels sprouts and red cabbage*



*Paired with
Affecter Spalberg
Pinot Noir*



*Coconut Crusted Sea Scallops with
horseradish orange sauce,
Roasted potatoes, glazed brussels sprouts
and red cabbage*



*Paired with Dr.
Konstantin
Frank Dry
Riesling*

Dessert



*Swiss Chocolate Terrine and Apple
Fritter with Sauce Anglaise*



*Chateau St. Michelle
"Eroica" Riesling*

Happy Birthday



Mary Gail

The Staff That Made It All Possible for A Fantastic Dinner and Event



*Jim Hyland – Chef Hans –
Waitress's*



*Thanks to Joanne Norris and
Mary Coiteux for their photos*