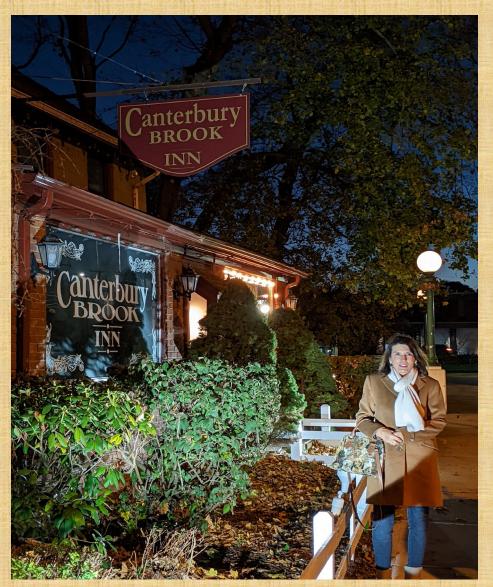


Míd Hudson Food & Wine Society November 2022 Dinner Canterbury Brook Inn

Canterbury Brook Inn



Our Hosts Mel & Jim Hyland



Pre Dinner Socializing







Pre Dinner Socializing







The Menu



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
brussel sprouts and red cabbage

Paired with
Affecter Spalberg
Pinot Noir

Coconut Crusted Sea Scallops with horseradish orange sauce,
Roasted potatoes, glazed brussel 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

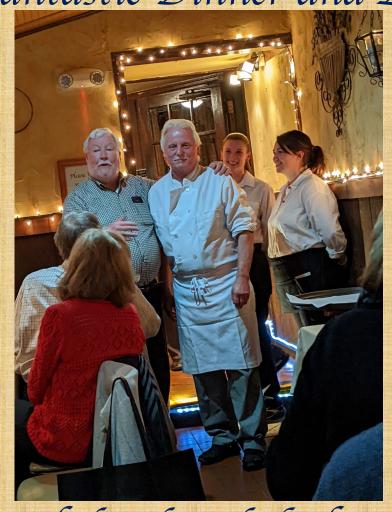


Mary Gall

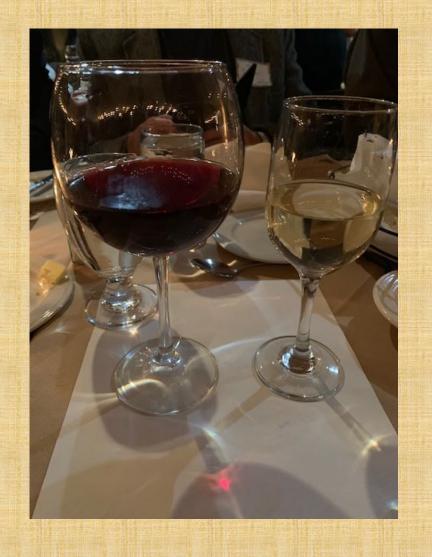




The Staff That Made It All Possible for A Fantastic Dinner and Event



Jim Hyland - Chef Hans -Waitress's



Thanks to Joanne Norris and Mary Coiteux for their photos