



Mid Hudson Food & Wine Society
September 2023 Dinner
Farm To Table Bistro



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

Our Hosts



*Celia
Serotsky*

*Chris
O'Brien*

*Arnie
Serotsky*

Pre Dinner Socializing



Passed Hors d'œuvres

Cash bar

Salade Lyonnaise

Frisée, Lardons, Poached Egg Shallot Dijon Mustard Vinaigrette, Crostini

Entrée

Choice of

Cassoulet Classique

***Braised for hours, white beans, Toulouse sausage, pork shoulder and duck
or***

Omble Chevalier (Arctic Char)

***Oven roasted and finished under flames, lime, garlic, EVO, Rosemary, and dry
sherry! With grilled asparagus in white balsamic***

or

A Vegetarian/Vegan Dish Upon Request

Dessert

Warm Tarte des Desmoiselles Tatin à la mode

A Vegetarian/Vegan Version Upon Request

Wine offering at each table

Sauvignon Blanc, Jacques Dumont, Loire Valley

Cotes-du-Rhone Delas "Saint-Esprit", Rhône Valley

Wine Offering Each Table



***Sauvignon Blanc,
Jacques Dumont,
Loire Valley***



***Cotes-du-Rhone
Delas "Saint-Esprit",
Rhône Valley***

Dinner



Cassoulet Classique



Salade Lyonnaise



Omble Chevalier (Arctic Char)

Dessert



Warm Tarte des Desmoiselles Tatin à la mode



*Thanks to Celia & Arnie Serotsky
for
Hosting The Dinner
and to
Mary Coiteux
for
The Photos*