



Mid Hudson Food & Wine Society
June 2023 Dinner
AMA Wood Fired Kitchen



<http://www.ama-fishkill.com/>

Our Host



JoAnn Morris

Pre Dinner Socializing



Pre-Dinner Socializing





July 18th 2023 Dinner for the
Mid-Hudson Food and Wine Society

ANTIPASTI CHOICE OF:

ARANCINI

Rice Balls with beef ragu, peas carrots onion and garlic served over marinara sauce
Paired with Domanie Le Baron Rose 2022

POLIPO ALLA GRIGLIA

Grilled octopus over zucchini cream with cherry tomato confit
Paired with Vingnoble Gibault Touraine Savignon Blanc 2020

SECONDI CHOICE OF:

MAILE UBRIACO

Pork medallion served with broccoli rabe and roasted potatoes finished with pork reduction
Paired with Cotes Du Rhone 2019

SALMONE GRATINATO

Roasted filet of Salmon topped with lemon, garlic, thyme and parsley Breadcrumbs. Served over Cauliflower mash
and Asparagus
Paired with Bentu Luna Vermentino di Sardegna Unda 2021

DESSERT:

PISTACHIO CAKE

Pistachio cake with ricotta cream and puff pastry bottom
Paired with Antigniano Castalia Vino Liguoroso

Appetizers



ARANCINI

**Rice Balls with beef ragu, peas carrots onion and garlic served over marinara sauce
Paired with Domanie Le Baron Rose 2022**



POLIPO ALLA GRIGLIA

**Grilled octopus over zucchini cream with cherry tomato confit
Paired with Vingnoble Gibault Touraine Savignon Blanc 2020**

Main Course



MAILE UBRIACO

Pork medallion served with broccoli rabe and roasted potatoes finished with pork reduction

Paired with Domaine de la Ronciere Cotes Du Rhone 2019



SALMONE GRATINATO

Roasted filet of Salmon topped with lemon, garlic, thyme and parsley Breadcrumbs.

Served over Cauliflower mash and Asparagus
Paired with Bentu Luna Vermentino di Sardegna Unda 2021

Dessert



PISTACHIO CAKE

**Pistachio cake with ricotta cream and puff pastry bottom
Paired with Antigniano Castalio Vino Liqueur**



*Thanks to JoAnne Norris
for Both
Hosting The Dinner
and
for the Photos*