



*Mid-Hudson Food and Wine Society
April Dinner*

*North Plank Tavern
April 12th 2023*

Our Hosts



Karl & Carmen Najork - MHFWS Hosts



Tom Costa - North Plank Tavern Owner

Pre-Dinner Socializing



The Bar

Pre-Dinner Socializing



Pre-Dinner Socializing

*New Members
The Bartolucci's*



Amuse Bouche & Welcome

*Phyllo Cup / Whipped Pepper-Honey Goat Cheese, Caramelized Shallot, Balsamic Gastrique
paired w/ Vicolo Pinot Grigio (Venice, Italy)*

First Course

PEI Mussels

*Shalots, Garlic, Tomato, Bacon in a Poblano Pepper Cream Sauce
paired w/ La Petite Perriere Sauvignon Blanc (Loire, France)*

OR

Beef Tartare

*Shallots, Shishito Peppers, Fried Capers, Black Garlic Aioli, Lime Emulsion & Crostini
paired w/ Rainstorm Pinot Noir (Willamette Valley, Oregon)*

Entrees

Pork Tenderloin

*Brined Pork Tenderloin, Shaved Brussel Sprouts & Bacon, Potato Fondant & Pork Mustard Espagnole
paired w/ Trivento Malbec (Mendoza, Argentina)*

OR

Sea Scallops & Madagascar Vanilla

*Pan Seared Sea Scallops, Cauliflower Puree, Marinated Enoki Mushrooms & Confit of Root Vegetables paired w/ Whitecliff
Vineyards Chardonnay (Hudson Valley, NY)*

Dessert

Grapefruit Panna Cotta

Candied walnut/Lady Finger/Mint Gremolata & Creme Anglaise

OR

Chef's Michael's Bread Pudding

*Peppered Candied Bacon, The Ardent Homesteader's Cara-Sel Sauce & Fresh Whipped Cream,
both desserts paired w/ Torresella Prosecco Rose (Millesimato, Italy)*

Amuse Bouche



*Phyllo Cup - Whipped Pepper Honey Goat Cheese, Caramelized Shallot,
Balsamic Gastrique - Paired with VicoLO Pinot Grigio*

First Course



*PEI Mussels – Shallots, Garlic, Tomato, Bacon
In a Poblano Pepper Cream Sauce
Paired with La Petite Perriere Sauvignon Blanc*



*Beef Tartare – Shallots, Shishito Peppers, Fried Capers
Black Garlic Aioli, Lime Emulsion & Crostini
Paired with Rainstorm Pinot Noir*

Main Course



Pork Tenderloin – Shaved Brussel Sprouts & Bacon
Potato Fondant & Pork Mustard Espagnole
Paired with Trivento Malbec

Sea Scallops & Madagascar Vanilla - Cauliflower
Puree, Marinated Enoki Mushrooms & Confit of
Root Vegetables
Paired with Whitecliff Vineyards Chardonnay

Dessert Course



*Chef Michael's Bread Pudding
Peppered Candied Bacon, "The Ardent Homesteader's
Cara-Sel Sauce", Fresh Whipped Cream*

*Grapefruit Panna Cotta
Candied Walnut Lady Finger, Mint Gremolata,
Crème Anglaise*

Both Paired with Torressella Prosecco Rose

Thanks To The Staff



Tom Talking Wine and Menu



Servers



Tom and The Chefs

Thanks



Tom Jr With a
Little History about
"The Tavern"



Special Thanks to Kristin Owner of "The
Ardenhomesteader" for presenting us all with a gift
bottle of their Cara-Sel Sauce



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