

**\*\*NOTE THE CHANGE OF VENUE\*\***



**Mid Hudson Food & Wine Society**

Mark & Margaret D'Angelo— Co-presidents  
Ed Hartmann — Vice president

Peg Okraski - Secretary  
Bill Maine — Treasurer

The July, 2016 event will be held at

**BLU POINTE**

120 Front Street  
Newburgh, NY  
845-568-0100

**Sunday, July 17, 2016**

**Hosted by Marge Short and Hugh J Maurer**

4:00 pm Cash Bar

4:30 pm Dinner on the North Terrace

Join us for a delightful afternoon at the fabulous Blu Pointe on the majestic Hudson River. Formerly Torches, this waterfront restaurant offers something for everyone. A walk-in wine room, a fantastic raw bar, a cozy lounge and spectacular Hudson River views.

**DIRECTIONS:** From Poughkeepsie, cross over the Mid-Hudson Bridge and bear right onto US-9W South. Travel for 14 miles. Turn left onto Plank Rd. (just after passing under I-84). Continue on same street, but the name changes to North St, then Leroy Pl, then N Water St. Turn left onto 4<sup>th</sup> St, then immediately left onto Front St.

OR  
You can travel across the Hudson at the Newburgh-Beacon Bridge, exit I-84 at Exit 10 South and follow the directions above.

## *Dinner Menu*

### *Appetizers*

Choice of:  
Caesar Salad  
Or  
New England Clam Chowder

Paired with: LeColline di San Giorgio, Pinot Grigio

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### *Entrees*

Choice of:  
  
Stuffed French Chicken  
Seared chicken breast, caramelized shallot. Gruyere, baby spinach and reserved pan jus  
Or  
Grilled Salmon  
A pan roasted filet with lemon-saffron emulsion  
Or  
Risotto  
Arborio rice, asparagus puree, fontina, baby tomatoes and mascarpone

Paired with Old Parcel, Pinot Noir

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### *Dessert*

Vanilla Bean Crème Brûlée  
With seasonal berries and Chantilly cream

Paired with Muscat, Vin Daux  
Also, unlimited Coffee, Tea, and Soft Drinks

## RESERVATION FORM

Member's Name(s)

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Telephone \_\_\_\_\_

Guest's Names

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Please write the person's name next to their choice.

Appetizer: \_\_\_\_\_ Salad; \_\_\_\_\_ Clam Chowder

Entrée: \_\_\_\_\_ Chicken; \_\_\_\_\_ Salmon; \_\_\_\_\_ Risotto

\_\_\_\_\_ \$75.00 per person for members

\_\_\_\_\_ \$65.00 per person for non wine drinking members