

## *Mid-Hudson Food & Wine Society*



*Chartered in 1972*

<https://www.midhudsonfood-wine.org/>

Co-Presidents – Brenda Goldstein and Rocco Romeo  
Treasurer – Bill Maine

Vice President – Ed Hartmann  
Co-Secretaries – Peg Okraski Gerry Di Pompei

### **Mid-Hudson Food & Wine Society May Dinner**

**Hosts: Mike and Joanna Doyle**

**May 9<sup>th</sup> 2023**

**Oak & Reed**

**45 - 53 North St.**

**Middletown, NY**

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

**6 PM**

Mike and Joanna Doyle are excited to share the Oak and Reed Restaurant with the Mid-Hudson Food and Wine Society.

The Doyle's have known owner Laura Moore since she was a little girl. Together with her husband, Chef Joseph, they pursued a dream of owning a restaurant offering high quality and eclectic cuisine. Laura and Joseph have chosen a menu and wine pairings with an international flair. The restaurant is named after an Aesop Fable, "The Oak and the Reeds". The moral of the fable is resilience which they showed by opening up at the beginning of covid. The restaurant with their adjoining bakery of absolutely delicious breads is a must. The Doyles are confident the evening will not disappoint.

## **Passed Hors D'oeuvres**

*Tarte Flambee - Onion, Bacon & Crème Fraiche*  
*Pommes Paillason – Romesco & Serrano Ham*  
*Joy Farms Potato & Spring Leek Espuma – Crab & Lemon*

## **First Course – Choice of:**

### *Fluke Aguachile*

*Strawberry-Rhubarb “Consomme” Cucumber, Avocado*  
*paired with/Sauvignon Blanc Jules Taylor Vineyards 2022 Marlborough NZ*

OR

### *Terrine of Rabbit*

*Beer Mustard, Apricot & NWBC (House made) Sourdough*  
*paired w/Clarendelle Bordeaux Blanc Domaine Clarence Dillon 2020 Bordeaux*  
*France*

## **Entrees – Choice of:**

### *Pan Roasted Halibut*

*Clams, Bronze Fennel, Saffron Nage*  
*paired w/District 7 Chardonnay Scheid Family Vineyards 2021 Monterey*  
*California*

OR

### *Brazilian Picanha*

*Pistachio Chimichurri, Lime&Plantain*  
*paired w/Cahors Malbec Clos La Coutale 2020 Mendoza Argentina*

## **Dessert**

### *Rhubarb Cobbler*

*Vanilla Anglaise, Strawberry-Almond Crumble*  
*paired w/La Serra Moscato d'Asti Marchesi di Gresy 2021 Piedmont Italy*

## ***RESERVATION By Tuesday, May 2, 2023***

*First, on or before May 2nd, please email Joanna at  
[Jmdoyle329@gmail.com](mailto:Jmdoyle329@gmail.com) with:  
Name(s) of attendees AND your menu choice(s) so that an accurate  
count / menu choices can be made.*

**MEMBER (S)**\_\_\_\_\_

**EMAIL**\_\_\_\_\_ **PHONE**\_\_\_\_\_

**GUEST(S)**\_\_\_\_\_

**SPECIAL DIETARY CONSIDERATIONS OR REQUESTS**

---

### ***Menu Choice***

***First Course:***

***Fluke***\_\_\_\_\_ ***Terrine***\_\_\_\_\_

***Entrée:***

***Halibut***\_\_\_\_\_ ***Picanha***\_\_\_\_\_

***Next, fill in and mail form with payment***

***\$110 PER MEMBER (includes tax, tip and \$10 for scholarship)*** \_\_\_\_\_

***\$120 PER GUEST*** \_\_\_\_\_

***AMOUNT ENCLOSED*** \_\_\_\_\_

**CHECKS PAYABLE TO: MID-HUDSON FOOD & WINE SOCIETY**

**MAIL CHECK TO:**

Joanna Doyle  
118 Pelham Dr  
Cornwall, NY 12518

Information or questions: [jmdoyle329@gmail.com](mailto:jmdoyle329@gmail.com). or 845-863-6529