



*Mid Hudson Food & Wine Society*  
*May 2025 Event*  
*Sotano – Fishkill*

# *Sotano's – Fishkill NY*



<https://www.sotanofishkill.com>



# *Hosts*



*Ed & Mary Lynn Hartmann*



*Patricio Patino*

# *Socializing*





## **MENU**

### **Appetizers: Louis Jadot Rosé - Burgundy, France 2023**

Chickpea dusted Calamari – Romesco aioli/spicy tomato sauce

Burrata ala Caprese – w/thin sliced imported ham, grape tomatoes, roasted red peppers, fig balsamic reduction

Ham/Manchego Croquettes – served w/saffron aioli

### **Salads: Martin Codax Albarino – Rias Baixas, Spain 2023**

Traditional Caesar – Romaine hearts, garlic parmesan croutons, shaved reggiano

Baby Arugula – w/hearts of palm, parmigiano reggiano, lemon vinaigrette House Salad – mixed greens, tomato, red onion, balsamic

### **Entrees: Red: Trivento Malbec-Mendoza, Argentina 2022 (or) White: Tenuta Sassoregale Vermentino-Tuscany, Italy 2023**

Chicken Piccata – organic chicken, tomatoes, capers, lemon, white wine, over linguine

Horseradish Fresh Herb Crusted Salmon – w/red quinoa, baby vegetables, citrus beurre blanc

Cheese Ravioli – ricotta, grana padano, parmesan, marinara sauce

### **Desserts:**

Cheesecake – house-made, mascarpone base, oreo crust

Tiramisu – house-made, sabroso coffee liqueur, vanilla, fingerling cookies

Hazelnut Chocolate Cake(Italy) - mousse-style layer cake

# *Appetizers*



*Chickpea dusted Calamari –  
Romesco aioli/spicy tomato sauce*



*Ham/Manchego Croquettes – served  
w/ saffron aioli*



*Burrata ala Caprese – w/ thin sliced  
imported ham, grape tomatoes, roasted  
red peppers, fig balsamic reduction*



# *Salads*



*Traditional Caesar – Romaine hearts,  
garlic parmesan croutons, shaved  
reggiano*



*Baby Arugula – w/hearts of palm,  
parmigiano reggiano, lemon vinaigrette*



# *Entrees*



*Horseradish Fresh Herb Crusted Salmon –  
w/red quinoa, baby vegetables, citrus  
beurre blanc*



*Chicken Piccata – organic chicken,  
tomatoes, capers, lemon, white wine,  
over linguine*



# *Dessert*



*Cheesecake – house-made,  
mascarpone base, oreo crust*



*Tiramisu – house-made, sabroso coffee  
liqueur, vanilla, fingerling cookies*



*Thanks to  
Ed & Mary Lynn Hartmann, Patricio Patino Along With His Staff  
for Hosting The Event.  
They Provided a Fantastic Evening with Excellent Food  
Presentation, Preparation and Wine Pairing.*