

## Mid Hudson Food & Wine Society

Mark and Margaret D'Angelo- Co-presidents Ed Hartmann – Vice president Peg Okraski - Secretary Bill Maine – Treasurer

### FALL DINNER AT J. DOMINICK'S TRATTORIA

805 Dutchess Turnpike, Poughkeepsie, NY SEPTEMBER 14, 2017

# PRE-DINNER WINE TASTING -5:30 PM - PRIVATE SECOND FLOOR ROOM

The evening will begin showcasing seven Italian wines with wine distributor, Steve who will describe each.

Selected small bites will accompany the tasting.

#### **DINNER - 6:30 - PRIVATE DINING ROOM**

FIRST COURSE APPETIZER
Sauteed mussels with white wine, garlic and herbs
or
Fried calamari
Both accompanied by fresh tomato bruschetta

#### SECOND COURSE

Risottto of saffron rice and peas accompanied with individually served hot and spicy shrimp agro dolce

Wine: Simonetti Chardonnay(Italy) or Blue Moscato

#### THIRD COURSE

Choice of one:
Prime in-house aged NY shell steak
or
Pan roasted halibut filet picatta

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Chicken cardinale-boneless breast sauteed, with prosciutto, eggplant filet, roasted pepper and fresh mozzarella in white wine reduction

Wine: Simmonetti Chianti or Mazzolada Cabernet Franc

DESSERT Homemade Italian Cheesecake with expresso, coffe, tea

Lemoncello or Sambuca

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**RESERVATION FORM - DUE BY SEPT. 10th** 

Iember's Name:	
Telephone:	Email:
Guest Name(s):	
Menu choices: Enter each pers	son by name after each selection. Wine choices made a dinner
Appetizer: Mussels Calamari:	
NY Strip Steak	Entree:
Halibut:	
Chicken Cardin	nale:
	for dietary restrictions will be brought to attention of and accommodated where possible:

Checks payable to: Mid Hudson Food and Wine Society

Members: \$75	Non-Members: \$80
	Non-drinking non-members:
•	t beyond Adam's Fairacre Farms going east toward easant Valley.