

Third Annual Eric Caspers Food & Wine Experience

by Frank H. Benzakour, CCM



MCMA club managers and their assistants came again in force to support our third annual Eric Caspers Wine Dinner & Scholarship on Tuesday, September 29th featuring the Newton Wines. This time the event was held at the prestigious Metropolis Country Club. Our host manager Jeff Martocci, CCM and his staff truly outdid themselves with the food, wines and level of service.

The evening started with a lavish cocktail reception followed by dinner in the Club's main dining room which was tastefully decorated with the Hudson Valley fall colors. Kudos to the culinary staff! The food & wine pairing were superb and elegantly presented.

Dr. Sue Hua Newton spoke about her journey in the wine industry and her great wines which everyone enjoyed immensely. Her unique style and funny metaphors added wonderful laughter to the whole ambiance. Thanks to everyone who came out to support this great event. Our next event and scholarship are scheduled for Tuesday September 21, 2010 at the Fresh Meadow Country Club.

2009 SCHOLARSHIP RECIPIENTS

Sarah Kuhl - Beach Point Club - \$ 2,500

Liliana Braswell - Coveleigh Club - \$ 1,000

Sheila Greene - Shenorock Shore Club - \$ 1,000

Stephen Mountain - Rockville Links Club- \$1,000



MENU

FIRST COURSE

Butter Poached Halibut
Carrot Soufflé, Pea Puree
Radish Sprouts
Newton Chardonnay
Napa/Sonoma, 2007

SECOND COURSE

Trio of Tuna
Tuna Shot, Tartare and Seared
Newton Unfiltered Chardonnay, 2006

MAIN COURSE

Duet of Veal
Seared Tournedo and Braised Cheek
Black Truffle Risotto, Roasted Parsnip
The Puzzle 2005
Newton Unfiltered
Cabernet Sauvignon, 2006

DESSERT

Hudson Valley Apple Tart Tatin
Vanilla Bean Gelato