

Gary & Linda Hanson  
40<sup>th</sup> Anniversary Dinner  
At Brookside Inn  
by  
Chef Paul Bachand

1<sup>st</sup> Course

Bibb Lettuce Salad, Oregon Bay Shrimp, Lemon-  
Tarragon Vinaigrette, Oil Poached Tomatoes  
2006 WillaKenzie Estate Pinot Blanc

2<sup>nd</sup> Course

Seared Diver Scallops  
Hand Cut Tajarin Pasta, Truffled Carrot Puree, English  
Peas  
2004 St Innocent Temperance Hill Pinot Noir

3<sup>rd</sup> Course

Roasted Carlton Farms New York Strip Steak  
Golden Potato-Thyme Soufflé, Creamed Local Morels,  
Baby Vegetable Ragout  
2004 Ehlers Estate Cabernet Sauvignon

4<sup>th</sup> Course

Lavender Cookie Basket, Local Strawberries, Chantilly  
Cream, Toasted Almond  
2005 Sokol Blosser Late Harvest Riesling