

Brookside Inn Presents...  
A Coincidental Dinner with  
ArborBrook Vineyards and Chef David McGlade  
May 2, 2009

To Begin

Passed Hors d'oeuvres  
Pinot Gris, Croft Vineyard, 2008

First

Diver Scallop... Coriander Crusted and Seared with a Lime Almond Gremolada,  
Served over Dandelion Greens  
Pinot Gris, ANA Vineyard, 2007

Second

Duck Breast... Grilled, over Roasted Fennel Slaw and Pinot Noir and Marionberry Sauce  
Pinot Noir, Heritage Cuvee, 2007

Third

Pacific Big Eye Tuna... Three-Seed Crusted with Red Lentil Succotash  
Pinot Noir, Estate 777 Block, 2007

Fourth

New Zealand Lamb Loin... Tarragon and Olive Crusted with  
Locally Harvested Morel Mushroom Ragout  
Pinot Noir, Vintner's Select, 2007

Finish

Cheesecake... Beroldingen Chèvre and Lavender with Hazelnut Crust  
Honey Comb and Edible Flowers  
Semillon, "Sydney", 2007