

Wine and Food pairing with Chef Quinn Corbett, Ray Walsh and his
Capitello wines

Brookside Inn April 18, 2009

Passed Hors D'oeuvres/ Amuse bouche

Buckwheat and red onion waffle
with American Caviar, crème fraîche and soft poached quail egg
Capitello Sparkling

Starter

Pan-seared Foie Gras, served on toasted brioche
with a Rhubarb-Dolcino baste, topped with fried leeks
Dolcino

Seafood Course

Panko crusted Northwest Oyster atop a green papaya and savoy cabbage slaw,
dressed with a curry beurre blanc
'06 Sauvignon Blanc

Pasta Course

Sautéed wild mushrooms with hints of anchovy, white wine and fresh Thyme
tossed with handmade semolina pasta, Reggiano Parmesan, topped with braised rabbit
'07 Pinot Gris

Main Course

A trio of flavors-
Braised buffalo short ribs with a raspberry barbecue sauce,
confit of duck leg with a fig, juniper and rosemary compote,
grilled elk sausage with caramelized shallots,
traditional Irish champ, mélange of vegetables
'07 Pinot Noir

Intermezzo

Fresh fruits macerated in Dolcino with a hint of fresh mint

Dessert

An enticing platter of small bites- stem ginger shortbread, lemon tartlet, petite angel food cake with
chocolate and berries, pine nut and golden raisin Florentine
Capitello Sparkling