

The Inaugural
Passionate Pursuit of
Porcine Perfection

at
Brookside Inn

A Wine Maker's Dinner with Jay McDonald's EIEIO Winery
and Seattle's Chef Autumn Maddox.

Saturday, March 28
7:00 PM

2007 Cuvee E Chardonnay

Pork 2 Ways

Country Pork Terrine with Hazelnuts & Sultanas

Pork Rillettes & Raisin Crustini

Herb Salad, Onion Jam & Vinegar Gelee'

2007 Cuvee I Chardonnay

Crispy Pork Belly & Pacific Shellfish Chowder

Buttered Spinach, Meyer Lemon & Chive Oil

2007 Cuvee O Chardonnay

Red Wine Braised Octopus & Espelette Pork Sausage

Chorizo Aioli, Kumquat Gremolata & Chickpeas

2004 - 2007 Vertical Canary Hill Pinot Noir

Serrano Ham Wrapped Pork Tenderloin & Soft Polenta

Green & Yellow Squash, Baby Onions & Wild Mushroom Duo

Cider Reduction

2007 Cuvee E, I, O Pinot Noir

2007 Blackburn Pinot Noir

Piñata Apple Tart & Blue Cheese Ice Cream

Rosemary Bacon Carmel

Candied Walnuts