

Thursday Night Salud Dinner  
At Brookside Inn

Thursday, November 06, 2008

Chef Andrew Lanier

Bethel Heights, Patricia Green Cellars and Amalie  
Roberts

A duet of cauliflower flan with scallop tartar and  
paddlefish caviar  
Kusshi oyster veloute, bacon, leek  
and black truffle

Butter poached Maine lobster with potato gnocchi,  
white truffle, and coral sauce

Japanese hamachi with pumpkin Foie Gras and  
bourbon barrel aged maple syrup

Hawaiian mero sea bass with savory squash, pancetta,  
sweetbreads and parsnips

Montana Sweet Grass lamb loin and lamb belly  
sausage with  
roasted chanterelles and cippolini onions

24-hour sous vide short ribs with roasted porcini,  
celery root and Oregon black truffle

Chocolate hazelnut mousse dome with coco nib tuiles,  
espresso sauce and caramel.