

ADELSHEIM AUTUMNAL VINTNER'S DINNER  
WITH  
DAVID ADELSHEIM & CHEF AUTUMN MADDOX  
AT  
AT BROOKSIDE INN  
October 3, 2009

Hamachi Crudo & Asian Pear  
Thai Red Pepper, Mint and Chive Oil  
2008 Pinot blanc

Alvarez Farm Corn Soup & Dungeness Crab Salad  
Preserved Meyer Lemon & Chorizo Oil  
2007 Chardonnay

Slow Braised Short Ribs & Yukon Gold "Not Tot"  
Bacon Buttered Carrots & Red Wine Demi  
2007 Elizabeth's Reserve Pinot noir &  
1999 Elizabeth's Reserve Pinot noir

Goat Cheese Tartlett & Fig  
Blue Cheese Spoon Bread & Apple Salad  
Tillamook 10 year aged white Cheddar & Raisin Crustini  
2007 Caitlin's Reserve Chardonnay

"New York" Style Pumpkin Cheesecake  
Bay Crème & Bliss Maple Syrup  
2007 Deglacé of Pinot noir