

Thanksgiving Weekend Dinner at Brookside Inn
Chef Abby McManigle and Ghost Hill Wines
November 26, 2011, 6:30 p.m.

Passed Hors D'oeuvres

Gougeres with Branadade, Pickled Salad, Crispy Shallots
2007 Argyle Brut, Oregon Sparkling Wine

Seafood Salad Course

Cauliflower Veloute, Crab, Grapefruit, Herb Salad, Citrus Oil
2010 Ghost Hill Pinot Noir Blanc, Bayliss-Bower Vineyard

First Course

Roasted Figs, Green Beans, Mint, Toasted Almond Bacon Vinaigrette
2010 Ghost Hill, "The Spirit of Pinot Noir"

Fish Course

Seared Salmon, Fennel Puree, Graham Cracker Picada, Cranberry Gastrique
2009 Ghost Hill Pinot Noir, Bayliss-Bowers Vineyard

Main Course

Braised Lamb Shank, Chile Chocolate Sauce,
Creamed Parsnip, Roasted Grape Gremolata
2009 Ghost Hill Pinot Noir, Prospector's Reserve

Dessert

Almond Yogurt Cake, Citrus Curd, Brown Butter Sauce
2008 Willakenzie Late Harvest Pinot Gris

Subject to change depending on availability of ingredients!