

Autumn Around the World

MENU FOR A PERFORMANCE DINING EXPERIENCE

October 20, 2007

FROM SUMMER TO FALL

SPINY LOBSTER & MANDARIN ROCK CANDY SWIZZLE STICK

Cinnamon foamed lobster cappuccino

J.L. Chave "Sybele" Crozes-Hermitage, France 2005

NORTHEAST COLOR CHANGE

GOLDEN CRUSTED HAND-DIVED DAY-BOAT SCALLOPS, Organic vanilla butter, roasted pear & cherry tomatoes, lobster glazed mixed legumes

Dierberg "Estate" Chardonnay, Santa Maria Valley 2005

FORAGING IN THE VALLEY

CANNELONI OF EXOTIC MUSHROOMS, duck & truffle consommé, crispy leeks

Calera "Ryan Vineyard" Pinot Noir, Mt. Harlan 2004

J.L. Chave "Mon Coeur" Cotes-du-Rhone, Mauves 2005

PROVENÇAL GASTRONOMY

CHICORY & COFFEE CRUSTED CHATEAUBRIAND

Mission fig & brandy risotto, golden beets, black currant & red wine reduction

Philippe Gimel "Saint Jean Du Barroux" Provence Red, L'Oligocene 2004

AUTUMN IN THE MIDLANDS

LA SERENA, PECORINO GINEPRO & HUMBOLT FOG with Sweet fig preserves

Ferreira "Vintage Port", Porto 1977

FALL TREE FRUIT

ASIAN PEAR BEIGNETS, Huckleberry syrup & silver sweet wine river

La Spinetta "Ottenuto da Uve di Vendemia" Tardiva, Italy 2001

Performed by: Chef Superdave Gordon & Sunny Fraser