

# SHOWING OFF

## or Practice Makes a Perfect Pairing

MENU FOR A PERFORMANCE DINING EXPERIENCE

October 27, 2007

### SWEET POTATO CRISPS

**Brandied Shrimp & Drunken Crab**  
Nicolas Feuillatte, Rose Brut, Champagne NV

### TART OF EXOTIC MUSHROOMS

**Lobster, Morel, Porcini, Enoki, Eryngii & Chanterelle Mushrooms  
in Puff Pastry Shells with Truffle & Lavender Cream**  
Nickel & Nickel "Searby Vineyard" Chardonnay, Russian River Valley 2005

### MAINE LOBSTER RAVIOLI

**Butter Poached Maine Lobster Ravioli & Snow Crab Claws  
Reduced Shellfish Broth, Crispy Leeks,  
Crunchy Lobster & Chèvre Dumplings**  
Sanford, Pinot Noir, Santa Rita Hills 2005

### COFFEE CRUSTED TENDERLOIN OF BEEF

**Chicory & Coffee Crusted Domestic Beef Tenderloin,  
Confit of Spring Onion, Pinot Noir & Red Currant Syrup**  
Fess Parker "Ashley's Vineyard" Pinot Noir, Santa Rita Hills 2003

### SOLID GOLD NUGGETS

**24 Carat Gold Dusted Pear Beignets  
Solid Gold Baked Seckel Pears & Superdave's Huckleberry Syrup**  
Royal Tokaji Company, Tokaji Aszu, 5 Puttonyos Hungary 2000

*Performed by: Chef Superdave Gordon & Sunny Fraser*