

**Reliving the Memories,
Restoring their Significance
& Collecting a New Moment**

MENU FOR A PERFORMANCE DINING EXPERIENCE

December 15, 2007

TWO TIMES AROUND

MAINE LOBSTER CAPPUCCINO WITH CANDIED KING CRAB SWIZZLE STICK

&

SWEET PEPPER BISQUE & CHEVRÉ DUMPLINGS

Chateau Smith Haut Lafitte "Grand Vin de Graves" White Bordeaux,
Pessac-Leognon 2003

SLOWLY THROUGH THE HILLS WE REMINESCE

CANNELONI OF DUCK CONFIT & FORAGED MUSHROOMS

CRISPY LEEKS & TRUFFLED DUCK CONSOMMÉ

Loring Wine Company "Gary's Vineyard" Pinot Noir, Santa Lucia Highlands 2005

THERE'S A METHOD, A METHOD, & A METHOD TO...

DUAL METHOD LOIN OF LAMB & LAMB SPARERIBS

BRANDIED MISSION FIG RISOTTO, FIG & RED WINE REDUCTION

&

CHICORY & COFFEE CRUSTED CHATEAUBRIAND

PURPLE POTATO & GOLDEN BEET GALETTE, HUCKLEBERRY DEMI-GLACE

Outpost "The Other" Petite Sirah, Howell Mountain 2003

THE EDIBLE COLLECTION (1-6 OF 6)

LIQUID SILVER ROYAL TOKAJI SOUFFLÉ

The Royal Tokaji Wine Co. "Tokaji Aszú 5 Puttonyos" Hungary 2000

Performed by: Chef Superdave Gordon & Sunny Fraser