

Forty Years of Showing Off

Superdave Gordon starring as:

The Ultimate Culinary Adventurer

An Unprecedented Evening of Gastronomy, Gluttony & Gratification

Berns Steakhouse April 28, 2007

with

The Cast of Vintage Voyagers

Superdave & Sunny / Victor & Tracey / Matt & Claudia
Kevin & Isabel / Richard & Keidy / Scott & Jeana
Robert / Allan / Curtis / Jessica / Eric

Over the top Accolades to:

Victor & Matt – The Super Tuscan Warriors
\$ASSICAIA 1997

Allan & Richard – A special surprise appearance from across the
pond from UBW easily persuading the always willing RJC
FONSECA 1963

Robert – The grand award for finishing with an elegant performance
in one-upmanship, ostentation & debauchery
Chateau D'YQUEM 1967 (\$auterne\$\$\$\$)

Curtis – Always ready to indulge and only a jump seat away...

MENU & WINE LIST

(#) denotes the number of bottles of wine or servings of each food item

Reception Champagnes

Delamotte "Brut Rose" Champagne, France, Non-Vintage (2)
Pol Roger "Brut Rose" Champagne, France 1999 (2)

Caviar Course

Miner Family "Simpson Vineyard" Viognier, California 2005 (2)
Hanzell Vineyards "Estate" Chardonnay, Sonoma Valley 1992 (3)

Chattanooga Beluga Caviar (4)

Spoonbill Sturgeon Caviar (2)

Truffled Tiger Eye Caviar (4)

Tartare Course

Kalin Cellars "Cuvee DD" Pinot Noir, Sonoma 1993 (2)

Steak Tartare Bern (2)

Black Truffle Tenderloin Steak Tartare (2)

Yellowfin Tuna Tartare (4)

Soup Course

Ravenswood Winery "Monte Rosso Vineyard" Zinfandel, Sonoma 1996 (1)

Bern's Steak House French Onion Soup Au Gratin

Salad Course

Seghesio Family Vineyards "Home Ranch" Barbera, Alexander Valley 2005 (2)

Bern's Steak House Caesar Salad (Prepared tableside)

Surf & Turf

Sea Smoke Cellars "Southing" Pinot Noir, Santa Rita Hills 2004 (1)

Sea Smoke Cellars "Ten" Pinot Noir, Santa Rita Hills 2004 (1)

Sea Smoke Cellars "Botella" Pinot Noir, Santa Rita Hills 2004 (2)

CHÂTEAUBRIAND (38oz.) & STRIP SIRLOIN (27oz.) Live Maine Lobster (12 pounds)

Sauces: Pinot Noir Reduction, Green Peppercorn, Béarnaise

Sides: Crispy Mushrooms Brian / Steak House Onion Rings

Bern's Farm Vegetable Tasting of White & Green Baby Asparagus

Pre-Dessert

Tenuta San Guido "Bolgheri-Sassicaia" Super Tuscan, Italy 1997 (2)

Pol Roger "Selection 2000" MAGNUM Champagne, France 1990 (1)

Chattanooga Beluga Caviar (1)

Truffled Tiger Eye Caviar (2)

Dessert Course

Royal Tokaji "Betsek Vineyard" Tokaji Aszu 6 Puttonyos, Hungary 1999 (2)

Fonseca "Vintage Port" Portugal 1963 (1)

Chateau D'Yquem, Sauternes, France 1967 (1)

Banana's Foster (4)

Cherries Jubilee (4)

Root Beer Float (3)

King Midas (2)