

The Firm, the Flavors, the Fragrance, & the Food

MENU FOR A PERFORMANCE DINING EXPERIENCE

March 2, 2007

STEMMED STRAWBERRIES

Crushed Raspberries, Goat Brie & Truffle Honey
Bollinger "Special Cuvee", Champagne NV

SWEET PEPPER CAPPUCINO

Chèvre Dumplings & Shaved Black Truffles
Landmark "Damaris Reserve", Chardonnay, Sonoma Valley SLV, 2004

RAVIOLI OF DUCK CONFIT & EXOTIC MUSHROOMS

**Leg of Duck Confit with Lobster, Chanterelle, Morel, Porcini,
Enoki & Oyster Mushrooms, Crispy Leeks & Sage Mushroom Broth**
Row Eleven, Pinot Noir, Santa Maria Valley, 2004

COFFEE CRUSTED TENDERLOIN OF BEEF

**Chicory & Coffee Crusted Domestic Beef Tenderloin,
Potato Galettes, Pinot Noir & Red Currant Syrup**
Whitehall Lane Winery, Cabernet Sauvignon, Napa Valley 2001

SOLID GOLD NUGGETS

24 Carat Gold Dusted Pear Beignets
Solid Gold Baked Bartlett Pears & Superdave's Huckleberry Syrup
Château Suduiraut, Sauternes "1er Cru Classe" 2003

Performed by: Chef Superdave Gordon & Sunny Fraser