

**SAVOR THE NECTAR,
DELIGHT THE PALATE &
AWAKEN THE SOUL**

(A HEAVENLY PAIRING OF FOOD & WINE)
MENU FOR A PERFORMANCE DINING EXPERIENCE

April 20, 2007

KING CRAB & TRUFFLES

**Broiled King Crab with Champagne & Black Truffle Mousseline
Purses of King Crab & Black Truffles**

Delamotte "Blanc de Blanc" Champagne, Le Mesnil, France NV

LOBSTER & VANILLA

**Tahitian Vanilla Bean & French Butter Poached Maine Lobster,
North Carolina Pink Candy Beans, Crispy Fried Leeks & Kilauea Black Salt**

Pali "Turner Vineyard" Pinot Noir, Santa Rita Hills 2005

QUAIL & BLUEBERRIES

**Blueberry Risotto Stuffed Bacchus Quail,
Pinot Noir & Black Currant Paint, Sage Confetti**

Belle Glos "Clark & Telephone Vineyard" Pinot Noir, Santa Barbara County 2005

CANARD A TRIOS (DUCK THREE WAYS)

**Pan Roasted Magret de Canard with Summer Cherry Demi-Glace
Crispy Leg of Duck & Golden Beets**

Ravioli of Duck Confit & Exotic Mushrooms in Clear Duck Broth

Calera Reed "20th Anniversary Vintage" Pinot Noir, Mt. Harlan 1995

SUPERDAVE'S 24 CARAT GOLD ROYAL SAUTERNES SOUFFLÉ

MerSoliel Vineyards "LATE", Late Harvest Viogner, California 2001

Performed by: Chef Superdave Gordon & Sunny Fraser