

I Would Have Been A Chef... "IF"

MENU FOR A PERFORMANCE DINING EXPERIENCE

May 9, 2007

TRUFFLES & TUNA

**Yellowfin Tuna Tartare, Dried Citrus, Whole Black Truffles,
Black Truffle Scented Oil & Crunchy Gyoza Baskets**
Barnaut "Grand Cru" Rose, Champagne, France NV

KING LOBSTER CAPPUCCINO

**Maine Lobster Bisque, King Crab meat, Cinnamon Lobster Froth
& Rock Candy Lobster Swizzle Sticks**
Foley "Rancho Santa Rosa" Chardonnay, Santa Rita Hills 2005

MÉNAGE A TRIOS A TORTO (A CRAB THREE WAY)

**Superdave's Signature Crab Cakes
with Heirloom Tomato & Shallot Vinaigrette
Sherried Jumbo Lump Crab, Celeriac & Black Truffle Gratin
A Very Crabby Dumpling**
Loring "Gary's Vineyard" Pinot Noir, Santa Rita Hills 2005

LEEK WRAPPED LAMB LOIN

**Seared, Poached & Roasted Leek New Zealand Loin of Lamb,
Porcini & Chanterelle Mushrooms,
High Bush Cranberry & Bing Cherry Lamb Jus Reduction**
Long Vineyards Cabernet Sauvignon, Napa Valley Estate 2001

24 CARAT GOLD DUSTED PEAR BEIGNETS

Solid Gold Baked Pear & Superdave's Huckleberry Syrup
Chateau Siduiraut "1er Cru Classe" Sauternes, France 2003

Performed by: Chef Superdave Gordon & Sunny Fraser