

DELICIOUSLY GOLDEN BROWN

MENU FOR A PERFORMANCE DINING EXPERIENCE

June 27, 2007

CAVIAR & CRAB

**Super-Lumpy-Mini Crab Cakes, Crème Fraiche & American Caviar
Spoon of Crab & Lumpfish Caviar Brulée**

Lanson "Vintage Gold Label" Champagne, Reims, France 1995

SPINY LOBSTER CAPPUCINO

**Florida Lobster Bisque, Warm Lobster & Cinnamon Foam,
Spiny Lobster Amber Rock Candy Swizzle Stick**

Testarossa "Castello" Chardonnay, Santa Barbara-Monterey 2001

LOBSTER & LEEKS

**Madagascar Vanilla Bean & Irish Butter Poached Maine Lobster,
Crispy Leek Basket, Kilauea Black Sea Salt**

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

GOLDEN-BROWN LAMB

**Seared, Poached & Roasted Coffee-Crusted Loin of New Zealand Lamb
Risotto & Galette of California Purple Potato**

Crispy Golden-Brown Oregon Porcini Mushrooms

Petite Sirah & Gooseberry Lamb Jus

Swanson Vineyards "Estate" Syrah, Napa Valley 1998

"WE'RE GOLDEN!"

Superdave's 24 Carat Gold Royal Sauternes Soufflé & Golden Raspberries

Chateau Doisy-Vedrines "Grand Cru Classe" Sauternes, France 2003

Performed by: Chef Superdave Gordon & Sunny Fraser