

The Rehearsal, Concert & Back Stage Pass

A Musical interpretation of Food & Wine

MENU FOR A PERFORMANCE DINING EXPERIENCE

July 28, 2007

CHAMPAGNE & STRAWBERRIES (PRELUDE)

**French Goat Cheese & Strawberry Dumplings with Spruce Tip Syrup
Summer Strawberries with Chèvre, Huckleberries & Truffle Honey**
Pol Roger "Extra Cuvee de Reserve" Champagne, France NV

KING CRAB & LOBSTER CAPPUCINO (CRESCENDO)

**King Crab & Lobster Bisque, Warm Lobster & Cinnamon Foam,
King Crab & Lobster Amber Rock Candy Swizzle Stick**
Forman "Proprietor" Chardonnay, Napa Valley 2005

LOBSTER & LEEKS (HARMONY)

**Madagascar-Tahitian Vanilla Bean & French Butter Poached Maine Lobster,
Crispy Leek Basket, Lobster Glazed Purple Hull Crowder Beans,
Kilauea Black Sea Salt**
Foxen "Estate" Pinot Noir, Santa Maria Valley 2003

DUCK & EXOTIC MUSHROOMS (MELODY)

**Cannelloni of Duck Confit with Girolle, Lobster, Morel & Eryngii Mushrooms
Tataki of Duck Breast, Pinot Noir Duck Broth with Black Truffles**
A.P. Vin "Keefer Ranch Vineyard" Pinot Noir, Russian River Valley 2005

TURF, TURF & TERROIR

(COMPOSITION, ARRANGEMENT & COUNTERPOINT)

**Chickory & Coffee Crusted Chateaubriand with French Horn Demi-Glace
Dual Method New Zealand Rack of Lamb with Gooseberry Lamb Jus
Purple Potato & Yukon Gold Risotto & Galette with Chanterelle Mushrooms**
Graziano Family Wines Petit Sirah, Mendocino 2004

GOLDEN TONES (PERFORMANCE)

Superdave's 24 Carat Gold Royal Tokaji Soufflé with Gold Tokaji Splash
Royal Tokaji Wine Co. "Tokaji Aszu 5 Puttonyos" Hungary 2000

Performed by: Chef Superdave Gordon & Sunny Fraser