

The King, His Queen & Their Court

MENU FOR A PERFORMANCE DINING EXPERIENCE

August 6, 2007

CHAMPAGNE & STRAWBERRIES

**French Goat Cheese & Strawberry Dumplings with Spruce Tip Syrup
Summer Strawberries with Chèvre, Huckleberries & Truffle Honey**
Duval- Leroy Brut Champagne, France NV

LOBSTER & LEEKS

**Madagascar-Bourbon Vanilla Bean & Butter Poached Maine Lobster,
Crispy Leek Basket, Lobster Glazed Purple Hull Crowder Peas,
Hawaiian Kilauea Black Sea Salt**
Clos Pepe "Roessler Vineyard" Chardonnay, Santa Rita Hills 2004

TURF & TERROIR

**Dual Method New Zealand Rack of Lamb with Gooseberry Lamb Jus
Purple Potato Risotto & Galette with Porcini Mushrooms**
A.P Vin "Gary's Vineyard" Pinot Noir, Santa Lucia Highlands 2005
Loring "Gary's Vineyard" Pinot Noir, Santa Lucia Highlands 2005

GOLDEN SOUFFLÉ

Superdave's 24 Carat Gold Royal Tokaji Soufflé with Gold Tokaji Splash
Oremus "Tokaji Aszu 5 Puttonyos" Hungary 1999

Performed by: Chef Superdave Gordon & Sunny Fraser