

Mixing Business with Pleasure

MENU FOR A PERFORMANCE DINING EXPERIENCE

September 15, 2007

STRAWBERRIES & TRUFFLE HONEY

**Long Stem Strawberries, Herbed Chevre,
Huckleberries & White Truffle Honey**
Bollinger "Special Cuvee" Champagne, France NV

SWEET PEPPER CAPPUCINO

**Sweet Hothouse Yellow Pepper Bisque, Cinnamon Foam,
Spiny Lobster & Amber Rock Candy Swizzle Stick, Pistachio & Pumpkin Oils**
Perrier Jouet Fleur de Champagne" Champagne, France 1996

LOBSTER & VANILLA

**Tahitian Vanilla Butter Poached Maine Lobster, Purple Hull Crowder Peas
Golden Pearl Onion Confit, Crispy Leeks & Kilauea Black Sea Salt**
Patz & Hall "Dutton Ranch" Chardonnay, Russian River Valley 2005
Tandem "Ritchie Vineyard" Chardonnay, Russian River Valley 2003

RAVIOLI OF FORAGED MUSHROOMS

**French Horn & Lobster Mushroom Ravioli,
Ginger-Carrot Truffle Nage, Golden & Red Beet Chips**
Brewer-Clifton "Mount Carmel" Pinot Noir, Santa Rita Hills 2005
Calera "Mills Vineyard" Pinot Noir, Mt. Harlan 2003

LAMB, BLUEBERRIES & CACTUS PEAR

**Dual Method New Zealand Lamb Loin, Lamb Spareribs, Blueberry Risotto,
Purple Potato Galette & Cactus Pear & Black Currant Lamb Jus**
Outpost "The Other" Petit Sirah, Howell Mountain 2003
Cain Concept "The Benchland" Meritage, Napa Valley 2003

24 CARAT GOLD SOUFFLÉ

**Superdave's Solid Gold Royal Tokaji Soufflé
Golden Raspberries & Golden Tokaji River**
Oremus "5 Puttonyos" Tokaji Aszu, Hungary 1999

Performed by: Chef Superdave Gordon & Sunny Fraser