

Music, Food & Wine

The Second Orchestration

MENU FOR A PERFORMANCE DINING EXPERIENCE

September 24, 2007

DUO OF CRAB (CRESCENDO)

**Snow Crab Dumplings with Alaskan Spruce Tip Syrup &
Brulee of King Crab Cannelloni & Black Truffle Mousseline**

Henriot "Rose" Champagne, France NV

MAINE LOBSTER CAPPUCINO (MELODY)

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

Rubicon Estate "Blancaneaux" White Meritage, Napa Valley 2004

SHORT RIBS & FIGS (HARMONY)

**Slow Braised Beef Short Ribs, Black Mission Fig & Brandy Risotto,
Organic Raspberry Pan Stock Reduction, Pistachio Oil**

Rochioli "Estate Grown" Pinot Noir, Russian River Valley 2005

Sea Smoke "Southing" Pinot Noir, Santa Rita Hills 2005

COFFEE CRUSTED CHATEAUBRIAND (COMPOSITION)

**Chicory & Coffee Crusted Beef Tenderloin "Chateaubriand",
Pencil Asparagus, Mille Feuilles of Golden & Red Beets,
Salmonberry-Cabernet Demi-Glace**

Tanbark Hill Vineyard "Estate" Cabernet Sauvignon, Napa Valley 1999

Chateaux Lascombes, Margeaux 2004

VINTAGE PORT & CHEESE (CLASSICAL)

Marzolino Chianti Guffanti, Italy

Arina Mild Goat's Cheese, Holland

Nieport "Porto Colheita", Portugal 1978

"STERLING" SILVER BEIGNETS (ROCKIN' OUT)

**Silver Sugar Dusted Quince Beignets, Candied Quince,
Superdave's Montana Huckleberry Syrup**

Tschida "Weissburgunder" Trockenbeerenauslese, Austria 2000

Performed by: Chef Superdave Gordon & Sunny Fraser