

The Love of Art

MENU FOR A PERFORMANCE DINING EXPERIENCE

April 14, 2008

ASSEMBLING A NEW COLLECTION

Esculent acquisitions are cause for great jubilation, but remember: The celebration can never truly begin until a toast with the bubbly!

Humboldt Fog Goat Cheese filled Strawberry & White Truffle Honey
Krug "Grand Cuvee" Champagne, France NV

SIGNATURE ART PIECES

Innovation evokes surprise and excitement, subtly and delicately defining style through the purity of expression.

Maine Lobster Cappuccino & Cinnamon Foam
Rock Sugar Crab Swizzle Sticks
Forman "Estate" Chardonnay, Napa Valley 2005

THE ART OF PAIRING FOOD & WINE

For the artist, the muses' dance of inspiration is crucial in his passionate pursuit of the conceptually untried. Empowered with boldness, skill and reflective confidence his senses unite.

Cannelloni of Duck Confit & Foraged Mushrooms in Blackberry Consommé
Crispy Leeks & Kilauea Black Lava Salt
Row Eleven Pinot Noir, Russian River Valley 2005

ARTISTS, ABSTRACTS & COLORS

From colorful people come abstract ideas that birth artistic expression. Patronage allures heavenly harmonies from flavors, aromas and textures.

Dual Method Loin of Lamb & Lamb Spareribs
Fig Risotto, Golden Beets, Currant Jam & Red Wine Reduction
Rubicon "Meritage" Napa Red Wine, Napa Valley 2002

THE SPECTACLE OF THE ART OF ENTERTAINING

Collaboration is imperative for the pageantry of intelligent exhibition to be successful.

Solid Gold Beignets with Huckleberry Syrup
Carmes de Rieussec Sauternes, France 2003

Performed by: Chef Superdave Gordon & Sunny Fraser