

# Farm Fresh from the Apple Creek Ranch

MENU FOR A PERFORMANCE DINING EXPERIENCE

September 1, 2008

## AFTERNOON IN THE KITCHEN

### **Poached Artichoke Leaves with Organic Herb Butter**

SUNBOX eleven Winery "the muse" Petite Sirah, Mendocino 2007 - Barrel Tasting

## FRESH FROM THE LOCAL SHORELINE

### **TRIO OF CRAB (MENAGE A TROIS A TORTO)**

**Pacific Stone Crab Cake, House Grown Tomatillo & Shallot Mignonette**

**Crunchy Sage Tempura Stone Crab Claw**

**Crab Con Leche with Cinnamon Cream**

SUNBOX eleven Winery "the maverick" Marsanne/Roussanne, Russian River 2007

## FROM THE MARKET & DAY BOAT

### **Artichoke and Aged Gruyere Gratin**

**&**

**Crispy Skinned Pacific Red Snapper, Chorizo Squash Blossoms,  
Garden Vegetables, Chorizo & Crab Buerre Blanc**

Badge Pinot Noir, Santa Rita Hills 2005

## FROM DWARF TREES IN THE ORCHARD

### **Empire Apple Soufflé in Baked Apple Ramekin, Pink Pearl Apple Glaze**

SUNBOX eleven Winery "the maverick" Marsanne/Roussanne, Russian River 2007

*Performed by: Chef Superdave Gordon & Sunny Fraser*