

# X.S.C. - THE EXCESS CLUB

D/B/A THE EXPRESS SUPPER CLUB

MENU FOR A PERFORMANCE DINING EXPERIENCE

January 31, 2009

## ALL SPECTACLES ABOARD

*All great journeys begin with purity of thought and move the heart of the voyager toward an unexpected destination.*

**Pan Fried Oysters, Local Prawns, Dandelion Greens & Mousseline  
Apalachicola Oysters, Shallot Sherry Mignonette**

Tarlant "La Vigne d'Antan" Blanc de Blanc, Champagne, France NV  
Franck Bonville "Grand Cru" Champagne, France NV

## COFFEE & TOAST

*The first day on the rails begins with a hearty appetite for adventure on a set path along the imagined coast of a faraway land.*

*The sweet bounty of the sea and the openness of the sky influence the palate with wonder and delight.*

**Shellfish Cappuccino, Cinnamon Foam, Rock Candy King Crab Swizzlers,  
Foie Gras Toast & Fig Preserves**

SUNBOX eleven Winery "the nice" Viognier, Catie's Corner Vineyard  
Russian River Valley 2007

## FRANKS & GREENS

*Embarking on an excursion from the reality of the moment, the wanderer leaves the platform and happens upon a mysterious plateau.*

*The scenery confuses, yet comforts with familiarity, exciting purpose and actualization.*

**Proscuitto Wrapped Maine Lobster & Pork Tenderloin Sausage,  
Butter Braised Leeks, Lobster Nage, Leek & Sage Confetti**

SUNBOX eleven Winery "the maverick" Saralee's Vineyard  
Russian River Valley 2007

## AFTERNOON TEA

*Moving fast, the explorer marvelously gazes from foraged hills to shallow bays with abundant will. Time and place are absorbed peacefully in the capture of sharing senses with a fellow wayfarer.*

**Black Truffle & Day Boat Scallop Sandwich, Crispy Spinach, Exotic Mushrooms, Truffle Jus & Black Shroom Tea**  
Ken Wright "Savoya" Pinot Noir, Willamette Valley 2006 MAGNUM

## PLAT CINQ AGNEAU (FIVE COURSE LAMB)

*Extravagant times have exorbitant significance when defining excess. Too much is too little for the wellspring that presents itself as more than an ordinary expression.*

**Lamb Loin & Fig Risotto, Deconstructed Lamb Ribs with Homemade Salt-Cured Lamb Bacon & Golden Beets, Lamb Shank & Lentils, Lamb Leg & Rosemary Potatoes, Lamb Slider with Caramelized Spring Onions & Fresh Heirloom Tomato Ketchup**  
SUNBOX eleven Winery "the naughty" Beatty Ranch Vineyard  
Howell Mountain/Napa Valley 2007

## THE SLEEPER CAR

*Set down to dream of the day, relive the living and become the moments that fulfill the soul and enrich the given gift. All that glitters...*

**Superdave's Sterling Silver Royal Tokaji Soufflé with Tokaji Syrup**  
Royal Tokaji Wine Co. "6 Puttonyos" Tokaji Aszu, Hungary 1999

*Performed by: Chef Superdave Gordon & Sunny Fraser*