

Alternative Turkey Day

MENU FOR A PERFORMANCE DINING EXPERIENCE

November 26, 2009

BUBBLES TO BEGIN, THE MAV, PINOT & PETITE TO FOLLOW

Chandon "Brut Classic" Sparkling, Carneros NV
SUNBOX Eleven Winery "the maverick", Saralee's Vineyard, Russian River Valley 2007
Petito "Split Rock Vineyard" Pinot Noir, Sonoma Coast 2007
Eaglepoint Ranch Petite Sirah, Mendocino 2005

ON THE SIDE

Florida Lobster Stock & Tarragon Cornbread Stuffing with Maine Lobster

Cognac Cream Shiitake & Haricot Vert Casserole with Crispy Onion

King Crab Yukon Gold Mash

Black Truffle Cream Corn

Garlic Roasted Grape Tomatoes, Olio Primo & Black Lava Salt

Shrimp, Caramelized Corn & Edamame Succotash

Brown Lentils in Lamb Demi-Glace

MEAT & FOWL

All Natural Slow-Roasted American Turkey

**Chef Superdave's Six-Hour Beef Short Ribs
with Blueberry & Pali Pinot Noir Beef Jus**

ALL SAUCED UP

**Organic Whole Cranberry Sauce
Brandied Oyster Mushroom & Turkey Gravy**

SWEET ENDING

**Apple Pie with Vietnamese Cinnamon Ice Cream
Classic Pumpkin Pie with Dark Rum Whipped Cream**

Performed by: Sunny Fraser w/ Sous Chef Superdave Gordon