

# "33"

MENU FOR A PERFORMANCE DINING EXPERIENCE

February 13, 2009

## TRIO OF OYSTERS

**Pan Fried Oysters, Key West Pink Shrimp, Crunchy Pancetta &  
Broiled "maverick" Mousseline**

**Gulf Oyster Shooter, Shallot Sherry Mignonette  
Sherried Wellfleet Oyster & Littleneck Clam Soup  
Krug "Grand Cuvee" Brut Champagne, France NV**

## MENAGE A TROIS ST. JACQUES

**Sea Scallop Ceviche Amarillo, Key Lime Margarita Salt  
Pan Seared Dayboat Scallop, Pappardelle & "nice" Truffle Lavender Cream  
Vanilla Butter Poached Scallop, Leek Confit & Crispy Leeks,  
Himalayan Pink Salt**

Foley "Barrel Select" Chardonnay, Sta. Rita Hills 2006

## TRIPLE MOOOOOO'S

**Beef Tenderloin Carpaccio, Truffle Tremor, Pistachio Oil &  
Hawaiian Black Lava Salt**

**Beef Summer Rolls, Marshall Greens & Sprouts, "nice" & Sweet Plum Sauce  
Black Tea Dusted London Broil Tataki, Chanterelle Mushrooms,  
Black Cherry & Malaysian Black Tea Beef Consommé**

Foley "Clone 2A" Pinot Noir, Sta. Rita Hills 2006

## THREE LITTLE LAMB

**Deconstructed Rack of Lamb, Candied Wild Purple Carrot Trolls,  
"naughty" Zin Paint**

**Pomegranate Sugar Cured Lamb Bacon, Birch Syrup & Cognac Mustard  
Braised Lamb Shank, Pink Lentils & "naughty" Red Wine Lamb Jus**

Chateau La Grange Clinet "Grand Vin", Bordeaux 2000

## TRES MANAZANAS

**Spruce Tip Syrup & Brown Sugar Baked Mini Pink Lady Apple  
Sterling Silver Dollar Apple Blini, Apple Crème Fraiche Whip,  
Maple Black Truffle Butter**

**Cognac Spiked Hot Apple Cider, Indonesian Cinnamon Rock Candy Stick  
Jackson-Triggs "Proprietors' Reserve" Vidal Icewine, Niagara Peninsula 2001**

*Performed by: Chef Superdave Gordon & Sunny Fraser*