

CAPITAL GAIN\$

MENU FOR A PERFORMANCE DINING EXPERIENCE

February 28, 2009

COTATION ASSISTÉE EN CONTINU 40

**Louisiana Crawfish, Gruyere & Black Truffle Gratin
Cayenne Molasses Glazed Baby Eggplant**

Domaine Aux Moine "Roche Aux Moines" Savennières, France 1994
Domaine Aux Moine "Roche Aux Moines" Savennières, France 2004

AGRICULTURAL FUTURES

**Butternut Squash Ravioli, Carrot-Ginger Nage
Black Truffle Butter & Crispy Leeks**

Daedalus Cellars "Winemaker Signed" Pinot Noir, Willamette Valley 2005

INTERNATIONAL EQUITY FUN

**Red Wine Painted Atlantic Striped Bass, English Pea & Oyster
Mushroom Risotto, "Naughty" Zin Drizzle**

Tandem Winery "Peloton" Red Wine, California 2005

THE AMERICAN DOLLAR

**Vanilla Butter Poached Maine Lobster Tail
Red, Yukon Gold & Purple Roasted Fingerlings
Lobster Glazed Cranberry Beans**

Andrew Geoffrey Vineyard "Winemaker Signature" Cabernet Sauvignon,
Diamond Mountain / Napa Valley 2004

THE SWEET SILVER MARKET

Sterling Silver Sugar Beignets, Huckleberry Syrup & Candied Kumquats

Schramsberg Vineyards "Cremant" Demi-Sec, Napa Valley 1991

Performed by: Chef Superdave Gordon & Sunny Fraser