

# EATING WHELAN GOOD

MENU FOR A PERFORMANCE DINING EXPERIENCE

April 4, 2009

## CEVICHE AJI AMARILLO

**Ribbons of Sea Scallops & Shrimp, Key Lime Aji Amarillo,  
Cilantro & Sheared Red Onion**

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

***A Guest Selected Wine***

## THE GOAT'S IN THE PASTURE

**Crispy Parmesan Crusted Chevré**

**Shaved Fennel & Fennel Leaf Slaw with Pistachio & Truffle Oil**

**Field Greens, Candied Pecans, Dried Cranberries & Black Cherry Vinaigrette**

SUNBOX eleven Winery "the maverick" Saralee's Vineyard

Russian River Valley 2007

***A Guest Selected Wine***

## LAMB IS LOVE

**Slow Braised New Zealand Lamb Shank,**

**Pink & White Lentils, Huckleberry Lamb Jus**

SUNBOX eleven Winery "the naughty" Beatty Ranch Vineyard

Howell Mountain/Napa Valley 2007

***A Guest Selected Wine***

## RISIN' HIGHER (AND OLDER)

**Superdave's Sterling Silver Soufflé with Maverick Syrup**

**Impromptu Vanilla Soufflé with Chili Cherry Chocolate Syrup**

***A Guest Selected Wine***

*Performed by: Chef Superdave Gordon & Sunny Fraser*