

CHEF TO CHEF

MENU FOR A PERFORMANCE DINING EXPERIENCE

February 21, 2010

ST. JACQUES A TRUFFE

Pan Seared Dayboat Scallop, Pappardelle & Truffle Lavender Cream
Krug "Grand Cuvee" Champagne, NV

TWO DUCKS

Tataki of Magret d'Canard with Spicy Ponzu
Duck Confit & Blueberry Crisp with Duck Chicharones
Sunbox Eleven Winery "the salesman" Pinot Noir
La Encantada Vineyard, Sta. Rita Hills 2008

8 HOUR SHORTRIBS

Grass Fed, Grass Finished Beef Shortrib with Mission Fig Risotto
Chateau La Grange Clinet "Grand Vin", Bordeaux 2000

SUPERDAVE'S BEGNIETS

Superdave's Sterling Silver Beignets with Huckleberry Syrup
Jackson-Triggs "Proprietors' Reserve" Vidal Icewine, Niagara Peninsula 2001

Performed by: Chef Superdave Gordon & Sunny Fraser