

# Thé Vin Fromage

Menu for a Performance Dining Experience

June 16, 2010

## VIN FROMAGE

**Lobster & Crab Cappuccino with Cinnamon Froth & Chevrè Dumplings**

**Fennel, Chevrè and Grape Tomato Salad with Pistachio, Hazelnut & Spanish Sherry Vinaigrette**

Sueños Chardonnay, Alder Springs Vineyard, Mendocino 2008

## VIN THÈ

**Superdave's Slow Braised Beef Short Ribs & Lentils  
in Sunny's Muse and Salesman Red Wine Syrup**

Pali Wine Company "Bluffs" Pinot Noir, Russian River Valley 2008

Shoestring Vineyards Syrah, Santa Barbara County 2005 (FromageBob's Pick)

## THÈ VIN

**Grand Marnier Soufflé with Maverick Syrup**

A Selection of Tea (The Glancy Collection)

*Performed by: Chef Superdave Gordon & Sunny Fraser*