

Susan's Dual Celebration

MENU FOR A PERFORMANCE DINING EXPERIENCE

May 6, 2011

FROM SUNNY'S GARDEN

**Shaved Fennel, Watercress, Radish, Mission Fig, Roasted Grape Tomato,
Crumbled Feta and Grilled Baby Leeks from Sunny's Garden
with Green Tomato, Shallot and Macadamia Nut Oil Vinaigrette**

5-HOUR BRAISED LAMB SHANK

**Braised Colorado Lamb Shank,
Lentils with Oyster and Porcini Mushrooms with Lamb Demi,
Clover Honey Glazed Baby Carrots Sprinkled with Granulated Honey
Chateau Bouscaut, Pessac-Leognan, Bordeaux 1990**

SUPERDAVE'S MAVERICK SOUFFLE

Superdave's Maverick Soufflé with 20-Times Reduced Maverick Syrup

Performed by: Chef Superdave Gordon & Sunny Fraser