

# Superdave & The SuperFriends

Menu for a Performance Dining Experience

June 11, 2011

## SUNNY'S GARDEN

**Shaved Fennel & Radish, Dried Black Mission Fig, Charred/Chilled Leeks  
Feta with Macadamia Nut Oil & Green Tomato Sherry Vinaigrette**

Francois Montand Champagne "Rose" France NV (Courtesy of Bobby Mac)

## DUCK, DUCK, DRINK

**Tataki of Duck Breast & Shredded Daikon  
Togarashi Ponzu with Nori Komi Furikake Confetti**

**AND**

**Duck Confit & Bing Cherry Crisp with Fresh Rosemary Crumble  
Duck Skin Chicharrón**

Sea Smoke Chardonnay "Magnum" Sta. Rita Hills 2006  
BlackCap Pinot Noir "Heritage" Oregon 2005 (Courtesy of Blonde Liz)

## OHHH SO SWEET BRAISED MEAT

**Six-Hour Braised Shortribs with Derivative Lamb Demi  
Blueberry Risotto & Honey Molasses Glazed Baby Carrots  
Granulated Honey**

Dierberg Pinot Noir "Estate" Sta. Rita Hills 2007 (Courtesy of Bobby D.)

## WE'RE NOT DONE YET?

**Superdave's "Maverick" Soufflé  
Fiddy Times-Reduced Mav Syrup**

The Royal Tokaji Co. "Aszu 5 Puttonyos" Hungary 2005 (Courtesy of Los Buenos)

*Performed by: Chef Superdave Gordon & Sunny Fraser*