



IN CELEBRATION OF THE 2005
SUNDANCE NATURE CENTER
DISCOVERY WEEKEND

A SPECIAL FOUR COURSE TASTING
MENU BASED ON THE BOOK
"OCEAN FRIENDLY CUISINE"

TREE ROOM

September 3rd and 4th, 2005

Colton Soelberg

EXECUTIVE CHEF

sundance

www.sundanceresort.com

801-223-4200

OUR SUNDANCE DISCOVERY WEEKEND PROGRAM COLLEAGUES

JEAN-MICHEL COUSTEAU

The eldest son of the late ocean explorer Jacques Cousteau, Jean Michel is a leading defender of the marine environment. Trained at the Paris School of Architecture, Cousteau is an architect, whose projects include floating islands, schools, and an advanced marine studies center. He is the award winning producer of dozens of his father's television and film programs, as well as many other educational multimedia programs. He now guides the Ocean Futures Society, a non profit organization in Santa Barbara, California.

DR. SYLVIA EARLE

Sylvia Earle is an oceanographer with a Bachelor of Science degree from Florida State University and a Masters of Science and doctorate degree from Duke University. Recognized by the Library of Congress as a Living Legend, Dr. Earle is presently Chairman of DOER and an Explorer in Residence at the National Geographic Society.

THE SUNDANCE NATURE CENTER

This programming arm of the North Fork Preservation Alliance (NFPA), a 501 (c)(3) not-for-profit organization, is run in partnership with Sundance. The center is an important new educational resource and interpretive center for residents and visitors.

OCEAN FUTURES SOCIETY

The mission of Ocean Futures Society is to explore the global ocean, inspiring and educating people throughout the world to act responsibly for its protection. For more information about the endeavors of OFS, visit their website at www.oceanfutures.org.

KQED PUBLIC BROADCASTING

The mission of KQED is to provide the people of Northern California with consistently high-quality, noncommercial media that informs, educates and entertains. Through the creation and acquisition of programs, the leveraging of our multiple media assets, and strategic partnerships, KQED delivers television, radio and internet content that makes people think, feel and explore new ideas.

COURSE ONE

Fried Oysters

Truffled Cauliflower Puree and Farm Raised Caviar

COURSE TWO

Dungeness Crab Napoleon

*Heirloom Tomatoes, Tarragon
Gypsy Pepper Aioli*

COURSE THREE

Pacific Halibut

*Fresh Shell Beans, Broccolini
Cherry Tomato Vinaigrette*

COURSE FOUR

Dessert

Buttermilk Panna Cotta

with Summer Fruit Compote and Oat Crisp

Dinner \$80

Executive Chef

Colton Soelberg

Pastry Chef

Joseph McRae

"Ocean Friendly Cuisine"

*Sustainable Seafood Recipes From The World's Finest Chefs
by James O. Fraioli in association with the Monterey Bay Aquarium*

For information on environmentally friendly
seafood choices visit www.seafoodwatch.org

CELEBRATING DISCOVERY

On this Labor Day 2005 Discovery Weekend at Sundance, we celebrate the role that leaders, thinkers, innovators, and explorers play in discovery. Sylvia Earle and Jean-Michel Cousteau help animate Sundance and its commitment to arts and culture, and nature and the environment.

Their concern for the environment extends to the art of the table. And so, it is with pleasure that I welcome you to the Tree Room and our own celebration of Ocean Friendly Cuisine. In this tasting menu, Tree Room Chef Colton Soelberg and Resort Chef Michael Mosher have selected fish that are abundant, well managed and fished or farmed in environmentally friendly ways.

At the same time, in our partnerships with artisan vintners, Sundance strives to find that delicate balance between the winemaker's art and nature's gifts.

Enjoy the sense of discovery in all you do here at Sundance.

RAYMOND T. GRANT

Executive Director

SUNDANCE

SUNDANCE WINES

SELBY WINERY

HEALDSBURG, CALIFORNIA

2003 Chardonnay

"Selby Winery's Chardonnay finds its supple and silky voice in a blend of carefully selected fruit."

BENTON-LANE WINERY

MONROE, OREGON

2002 Pinot Noir

"Stewards of the land, Sundance and Benton-Lane present a 2002 Pinot Noir that makes a bold toast to a superb taste and Mother Nature."

JUDD'S HILL

NAPA VALLEY, CALIFORNIA

1999 Merlot

"Art and Nature find their balance in this 1999 Napa Valley Merlot."

LIVINGSTON-MOFFETT VINEYARDS

NAPA VALLEY, CALIFORNIA

2002 Cabernet Sauvignon

"Sundance salutes the spirit of discovery of winemakers Mark Moffett and Marco DiGiulio."

HONIG VINEYARDS AND WINERY

RUTHERFORD, CALIFORNIA

2004 Savignon Blanc

"...a delicate balance of nature and artistic expression into ..."

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