



Les Amis Du Vin Marriott
University Park Summit View Room
Sunday, June 13, 2021 4:30 PM
Chef David Avery



Wine Pairings

Segura Viudas Brut Rose - Spain
(90 Points) World Wine Challenge



Senorio de Astobiza Txakoli - Spain
(91 Points) Vinous



Pine Ridge Chenin Blanc + Viognier 2018 - Napa
(90 Points) Wine Enthusiast



Barossa Ink Shiraz 2016 - Australia
(89 Points) Wine Enthusiast



Coffee & Tea Station

Appetizer

Smoked Salmon Crostini with Roasted Lemon
Crème Fraiche and Fresh Dill
Slow Poached Shrimp and Avocado Marinated in
Cilantro Lime Vinaigrette

First Course

Smoked Goose Breast Salad with Shaved Fennel,
Confit of Grapefruit and Lemon Thyme
Vinaigrette

Second Course

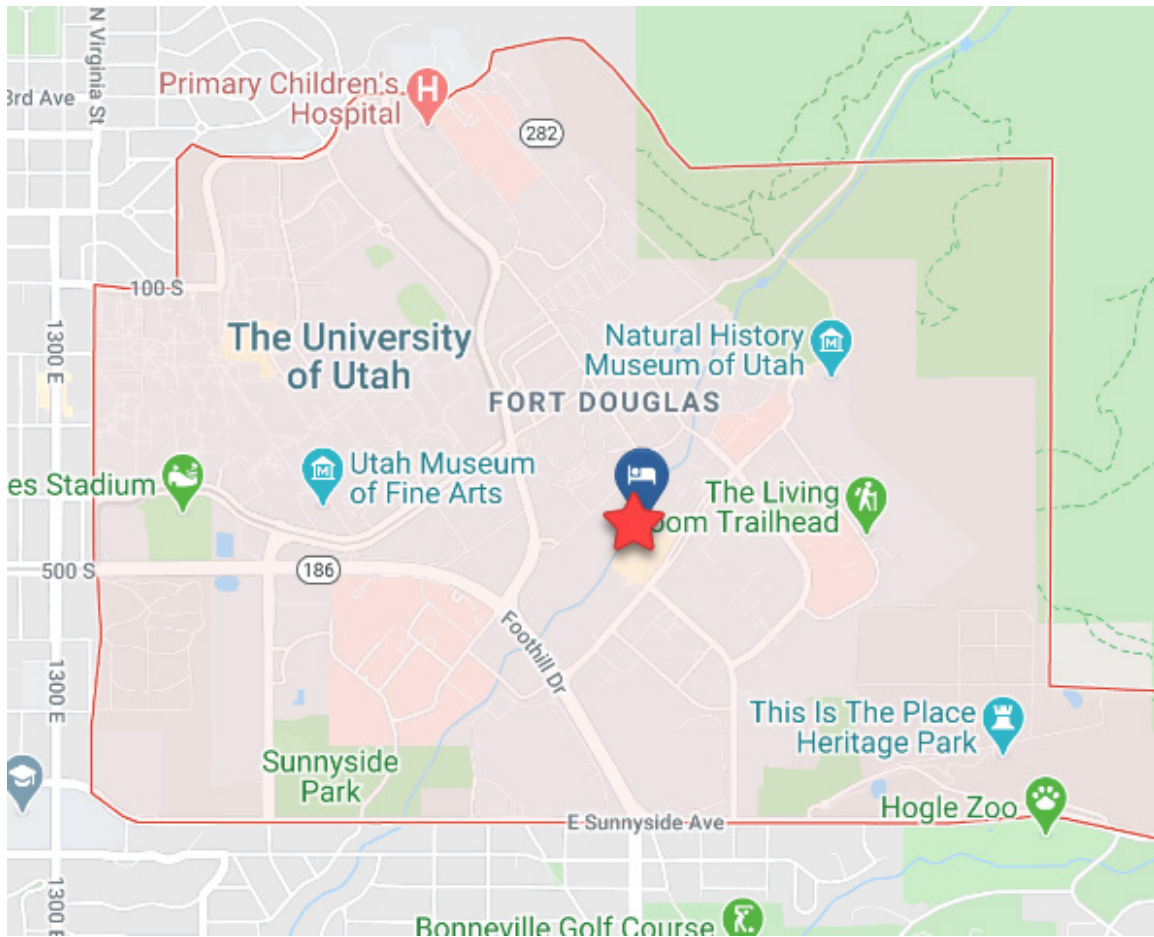
Fresh Seared Scallop on a Bed of Sauerkraut,
Lardons and Mirepoix with Celery Root and
Carrot Puree

Entrée

Dijon Encrusted Pork Tenderloin with Bing
Cherry Compote and Barossa Ink Shiraz
Reduction, Fingerling Potato, Wilted Spinach
and Blistered Tomato

Dessert

White Chocolate Pot de Crème with Maple
Infused Whipped Cream and House Made Bacon
Shortbread Cookies



Marriott University Park
480 Wakara Way
Summit View Room
SLC, UT 84108

DIRECTIONS FROM SALT LAKE CITY TO THE THISTLE & THYME

Thistle & Thyme is an East Bench restaurant located inside the University Park Marriott Hotel. You need to find your way to Foothill Drive, and turn East on Wakara Way. Wakara Way is about 610 Foothill Drive. The restaurant is located on the lower level. There is plenty of free hotel parking.

Nametags will be available at 4:30 PM