



Sunday, March 2, 2025
5:30 p.m.

First Course

Sweet crab slow simmered with fresh tomato, white wine & herbs, served with tangy
Mediterranean cucumber salad & roasted tomato beurre blanc.
Paired with Da Vinci Pinot Grigio
2022 Delle Venezie, Italy

Second Course

Roasted beets with baby burrata and greens
Paired with Famille Fabre Équilibre Pinot Noir
2022, Languedoc, France

Intermezzo

Sorbet

Third Course

Tenderloin with a mushroom duxelles puff pastry and green peppercorn demi glacé
Paired with Rainbow's End Cabernet Sauvignon
2021, Stellenbosch, South Africa

Fourth Course

Chocolate Mousse
Paired with Graham's Tawny Porto
Douro Valley, Portugal

Members \$82, Guests \$89

Nondrinking: Members \$63, Guests \$70

Your Hosts: Beverley and Jim Heffernan

Les Amis du Vin Utah

