

Les Amis du Vin Utah



Café Madrid

Sunday May 18, 5:00

5244 S Highland Dr
Holladay, 84117

Opening Reception

Aperitif - Seura Viudas, Brut CAVA

1 st Course Salmon Paté

Fresh wild Atlantic Norwegian salmon topped with a balsamic glaze, and micro greens, served on a toasted baguette

Wine Pairing- CAN Feixes, Blanc Seleccio 2022

2nd Course Gazpacho

Fresh tomatoes, peppers, onions, and Spanish vinegar blended, creating a refreshing chilled soup

Wine Pairing - Olivares Rose 2024

3rd Course Seafood Risotto

Creamy risotto in a saffron, garlic, and white wine served with shrimp and calamari

Wine Pairing - Davide Albarino 2023

4th Course Beef Tenderloin

Hand cut beef tenderloin served with baby rainbow carrots

Wine Pairing - Antidoto Ribera Del Duero 2022

5th Course Bizcocho Borracho

Ladyfingers soaked with espresso and rum, covered with mascarpone cheese and chocolate

Wine Pairing - Marques de Caceres
Reserva Rioja 2018

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