

Les Amis du Vin Utah



Carmine's

Sunday June 22, 5:00

2477 E Fort Union Blvd.

Salt Lake City, 84121

Opening Reception

Indigenous Prosecco Brut DOC

1 st Course - Octopus Carpaccio

Extra virgin olive oil, lemon with mixed greens

Wine Pairing: Conquilla Brut D.O. Cava

2nd Course - Panzanella Salad

Rustic Italian chopped salad that originated in Central Italy typically eaten in Summer. Dry bread, tomato, onion, olive oil, cucumber, and basil.

Wine Pairing: Vosca Aria Pinot Grigio

3rd Course - Seafood pasta with red sauce

Clams, mussels, shrimp, calamari with house made linguine pasta in a light marinara sauce.

Wine Pairing - Vosca Chardonnay

4th Course - Lamb Chop with Roasted Potatoes

Wine Pairing: Bonterra Organic Zinfandel 2022

5th Course - Lemon Italian Cream Cake

Wine Wine Pairing: Vietti Moscato D'Asti 2023

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