

Les Amis du Vin Utah



Opening Reception: Bonny Doon White Wine of the Earth

Appetizer

Mousse Spread Brie Cheese
Extra virgin olive oil, brie cheese, warm fruit compote, toasted French baguette topped with crispy ribeye

Wine Pairing: Cote des Roses Rosé

Second Course

Sugar House Beet Salad
Purple kale, red bell pepper, grapes, roasted beets, diced avocado, almonds, goat cheese tossed in champagne dressing

Wine Pairing: Savoie Apremont

Third Course

Mezcal Lime Shrimp Pasta
Creamy mezcal lime sauce, shrimp, fettucine pasta, red onions, bell peppers

Wine Pairing: Tassajara Chardonnay

Fourth Course

Short Rib over Mashed
Slow roasted short rib, fresh mashed potatoes with a hint of horseradish, charred broccolini, caramelized onions, mild chimichurri sauce topped with brie

Wine Pairing: Frank Family Napa Valley Zinfandel

Dessert

Mini Chocolate Lava Cake, ice cream, with coffee service

NOTE: Please bring your ID as Blind Rabbit will be checking them upon entry to assure compliance with new Utah laws.

Blind Rabbit Kitchen

Sunday April 19 5:00

1080 E 2100 S Salt Lake City

