

Les Amis du Vin Dinner

Sunday August 16 at 5:00



Mint Tapas and Sushi

3158 E 6200 S, Cottonwood Heights

Host: Bob Johnston

Les Amis du Vin Utah



Opening Reception: Josh Cellars Pinot Grigio

Appetizer

Sexy Shrimp

Baked shrimp, avocado, cucumber, crab mix served with eel sauce

Wine Pairing: Josh Cellars Pinot Grigio

Second Course

Vulcan Roll

Deep fried roll with yellowtail, avocado, cream cheese topped with baked scallops, crab mix, aioli and eel sauce

Wine Pairing: Meiomi Pinot Noir

Third Course

Deep Roasted Sesame Chicken

Sous Vide chicken served with roasted vegetables and deep roasted sesame dressing

Wine Pairing: Joel Gott Unoaked Chardonnay

Fourth Course

Wagyu Crostini

Baked Wagyu beef served with green onion purée, cream cheese, and papaya

Wine Pairing: Root 1 Carmenere

Dessert

Ube house-made ice cream with tea service

