



Les Amis du Vin Utah



Fellow Wine Lovers –

Please join us for an exceptional evening of food and wine steeped in the Spanish tradition. The concept of Café Madrid is hundreds of years old – exceptional food and world class service blended into an intimate, charming and cozy environment, providing a rich and memorable dining experience. Imported from Spain, this concept has become a reality for the people in the Salt Lake area.

Sunday, August 8, 2010

5:00 PM

Café Madrid

2080 East 3900 South

Salt Lake City, UT 84124

Phone: 801-273-0837

### **Tapas**

Mussels stuffed with Serrano Ham

*(Mejillones rellenos con jamon serrano)*

Viña Sol Sangre de Toro, Catalunya, 2008

Piquillo peppers with seafood stuffing

Martin Codax Albariño Rias Baixas 2007

Spanish sausage with mission fig sauce and manchego cheese

Arrocal Ribera del Duero, 2007

### **Main Course**

Chicken Marsala

Campo Viejo Rioja Gran Reserva 2002

### **Dessert**

Bizcocho Borracho

*(Tiramisu Café Madrid Style)*

Pedro Ximenez Sherry

Cost: \$75 for members and \$80 for guests

Your Host

Henry Romagosa

# café Madrid

8/8/10

## Les Amis du Vin Utah

Mejillones Rebozados  
Mussels stuffed with Serrano Ham  
And Béchamel sauce  
Viña Sol, Sangre de Toro, Catalunya, 2008

\$ 11

Pimientos Rellenos  
Authentic Piquillo peppers, oven roasted  
with a tempting White Wine & Seafood Stuffing  
Martin Codax, Albariño, Rias Baixas, 2007

\$ 15

Butifarras  
Imported Spanish Sausage grilled with a sweet and sharp  
Black Mission Fig sauce and Manchego Cheese  
Arrocal, Ribera del Duero, 2007

\$ 16

Chicken Marsala  
Campo Viejo, Rioja Gran Reserva 2002

\$ 19

Bizcocho Borracho  
Ladyfingers soaked with Espresso and Rum, covered  
with Mascarpone cheese and Chocolate  
Pedro Ximenez, Sherry

\$

30

1/2 bottle