



## FINCA

327 WEST 200 SOUTH  
SUNDAY NOVEMBER 15, 2015  
4:30 PM

### PASSED APPETIZERS

Spanish Serrano ham wrapped around Medjool date Jamon Serrano Datil  
Avocado gazpacho chilled with candied pistachios and cilantro Aguacate  
Empanadas chef's daily creation  
Jaume Serra Cristalino Cava Brut Rosé

### FIRST PLATE

Shrimp, pickled squash, fennel, and preserved tomatoes Gambas Escabeche  
Morgadio Legado Albariño 2013

### SECOND PLATE

Brussels sprout leaves, Mahon cheese, pecans, dried cranberry, Sherry dressing  
Ensalada de Bruselas  
Ruchel Godello Valdeorras 2012

### THIRD PLATE

Tobacco roasted pheasant breast, watercress, warm stone fruit Faisan  
Numanthia Termes 2011

### FOURTH PLATE

Selection of Spanish and local cheeses, fruit, membrillo, crostini Plato de Queso  
Fonseca Port Bin 27

### DESSERT

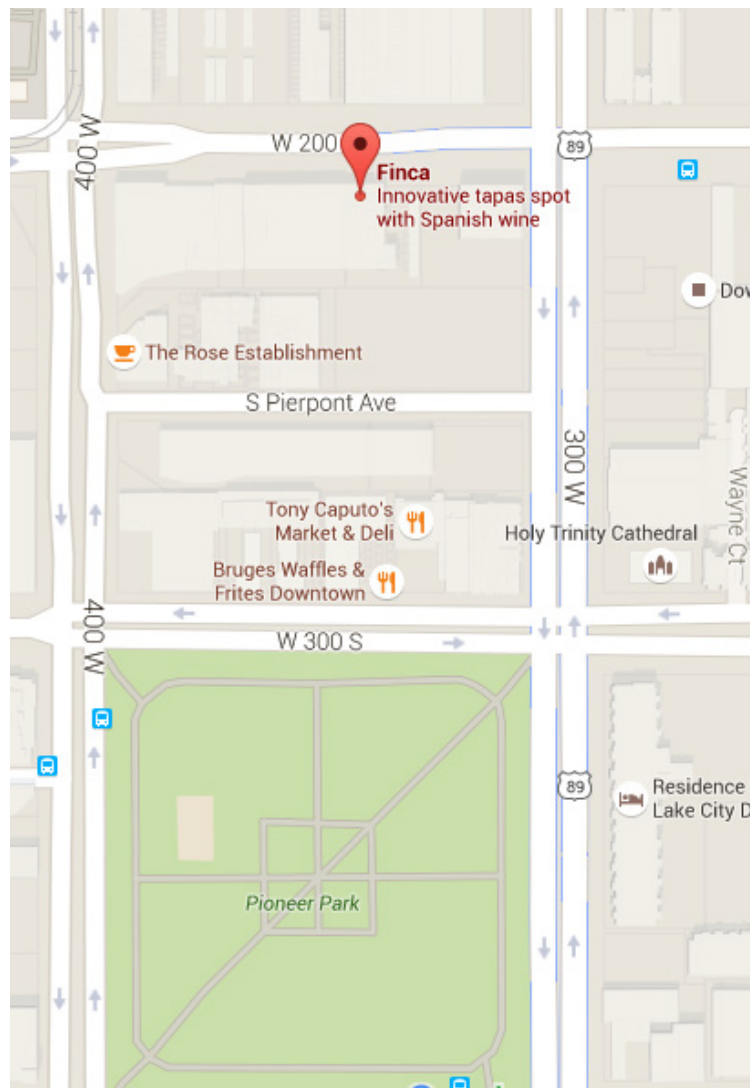
Almond cake, almond flour, fresh cream, spiced pear  
Gateau Basque

Members \$75 Guests \$82  
Your host: Julie Swaner

Les Amis du Vin Utah



# FINCA



### DIRECTIONS TO FINCA:

Finca  
327 West 200 South 801-487-0699  
Parking on the street on in a pay lot on Pierpont

