

Les Amis du Vin Utah



*Greetings Les Amis du Vin –Utah Members and Guests!  
Springtime is here...and it's time for our first event of the warm season. Please  
plan to join us on Sunday April 11<sup>th</sup> at 4pm*

# *jāsoh!*

**PRIME DINING & BREW PUB**

*195 25<sup>th</sup> Street Suite 2<sup>nd</sup> Floor – Ogden, UT (\*directions attached)*

*Chef Jason Hess is a graduate from the Culinary Institute of America in New York.  
Among his accomplishments, he has cheffed in Hawaii, Park City, and for Wolfgang Puck at  
"Postrio" in San Francisco.*

### Featured Fare

*Wood oven roasted flat bread with an assortment of tapenades and fresh fruits.  
w/ Birdman Big House Central Coast Pinot Grigio '08*

*Pistachio butter roasted sea scallops with tropical fruit melange and Persian  
Lime olive oil drizzle. w/ Domaine des Aubuisieres Vouvray '08*

*Lump Crab and house cured Tasman King Salmon Cake with hearts of palm,  
roasted peppers, crab boil essence. w/ Clos du Bois North Coast Chardonnay '08*

*Petite Filet of Himalayan Yak, wood oven roasted and topped with spicy port demiglaze.  
Accompanied by garlic mashed potatoes and asparagus.  
w/ Limerick Lane Molly's Block Zinfandel '05*

*Semi-sweet Calbout Chocolate Mousse with a Dutch Cocoa blanket and  
blueberries.  
w/ Tait Ball Buster Barossa Valley (Shiraz 71%, Cabernet Sauvignon 19%, Merlot 10%) '07*

Event hosted by – Will & Kristine Carden

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*Send reservation by Wednesday April 7<sup>th</sup>, 2010 to:  
Ann Holloway 1786 Laurelhurst Dr. Salt Lake City, UT 84108*

*Members \_\_\_\_\_ @ \$69.00*

*Guests \_\_\_\_\_ @ \$76.00*

*Total \_\_\_\_\_*

## *From SLC*



1. Start out going **NORTH** on I-15 N.



2. Take the **UT-79 E/31ST STREET** exit, **EXIT 341**.



3. Merge onto **31ST ST/UT-79 E** toward **WEBER STATE UNIVERSITY/HOSPITAL**.



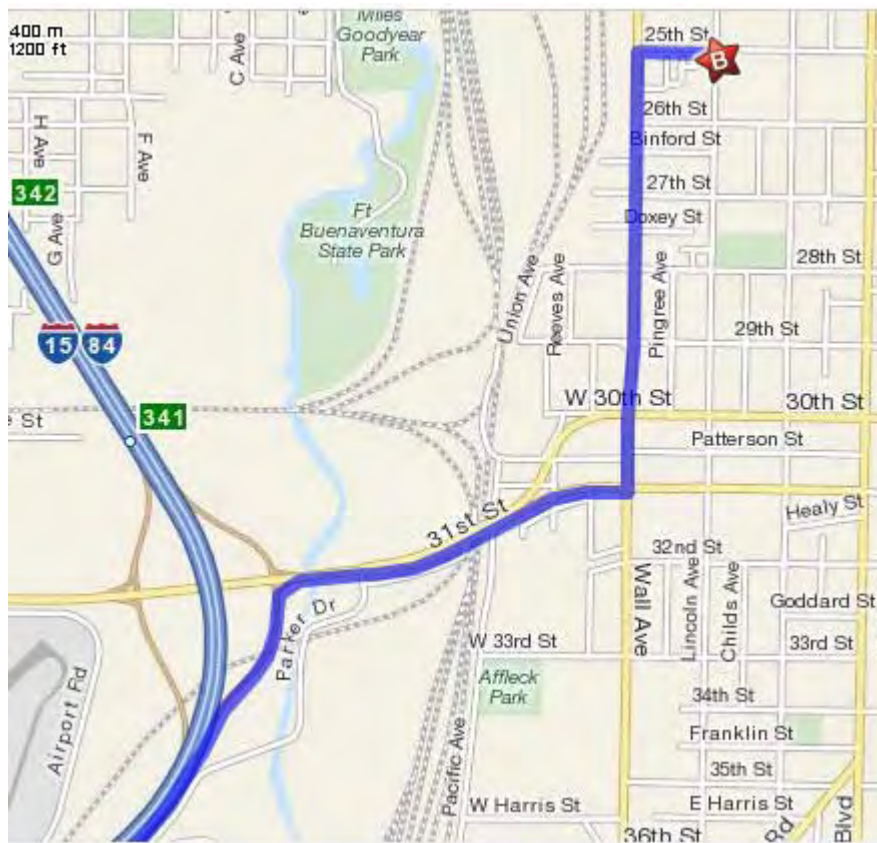
4. Turn **LEFT** onto **WALL AVE/UT-204**.



5. Turn **RIGHT** onto **25TH ST**.



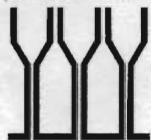
6. **195 25TH ST** is on the **RIGHT**.



**\*\*Restaurant Parking is on the Street or behind the building. Jasoh's is on the 2<sup>nd</sup> Floor.**  
[www.jasoh.com](http://www.jasoh.com)



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