



SUNDAY, JANUARY 25, 2015
4:30 PM

PASSED APPETIZERS

Coconut Shrimp Cakes, Mango Coulis, Lingonberry Chutney
2013 Pinot Gris – J Vineyards & Winery – Healdsburg, California

OPENING COURSE

Penn Cove Select Oyster, Jalapeno Mignette
Brut Rose – Segura Viudas – Cava, Spain

FIRST COURSE

Sautéed Pacific Salmon, Baby Langostino's, Half Roasted Tomatoes,
Hickory Smoked Bacon, Sweet Chili Butter Sauce, Potato Hash
2013 Sauvignon Blanc – Justin Vineyards & Winery – Paso Robles, California

MAIN COURSE

Beef Tender Shoulder, Couvoisier Green Peppercorn Crème, Pommes Anna
2013 Malbec – CRIOS – Mendoza, Argentina

DESSERT

Orange Chocolate Crème Brulee
2012 Muscat Essencia – Quady – California

Coffee Service

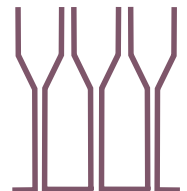
Kimi's Chop & Oyster House



Members \$75, Guests \$82

Your Host: Sophia Palmer
Kimi's Chop & Oyster House Owner, Kimi Eklund
will speak to the food and wine

Les Amis du Vin Utah





Kimi's Chop & Oyster House
2155 S Highland Drive
Salt Lake City, Utah
801-946-2079
in Sugar House



Directions to Kimi's:

Kimi's is on the east side of Highland Drive and is located in the old Post Office building.
Enter the Whole Foods parking lot from either Highland Drive, Wilmington Ave or 2100 South and park in the Whole Foods parking lot.
Walk to the front entrance which is on Highland Drive.