



SUNDAY, SEPTEMBER 24, 2017
5:00 PM

WELCOME WINE

Segura Viudas Brut Rose
First through third course served generous family style

FIRST COURSE

East coast calamari, semolina dusted
Jalapenos, scallions, sweet chili & tartar sauce, lemon
2016 Espelt Corali Garnacha

SECOND COURSE

Sesame seed encrusted seared scallops, ginger beurre blanc
House slaw with pineapple vinaigrette
2016 Morgadio Albarino Rias Baixas

THIRD COURSE

Rosemary roasted Portobello mushroom
Sauteed snap peas, corn & baby heirlooms, blackberry balsamic syrup
2013 Bodegas Sinforiano Sinfo Tinto Roble

FOURTH COURSE

Bistro filet medallions (served med. rare)
Kimi's house spuds, roasted cauliflower port demi, chimichurri
2014 Carchelo "C" Jumilla

DESSERT

Vanilla bread pudding caramel, Chantilly crème, crème anglaise
Coffee Service

Kimi's Chop & Oyster House



Members \$83, Guests \$90
Dinner only (no wine): Members \$71 and Guests \$78
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.