



## Les Amis du Vin -- Utah

Presents

### Kimi's Chop & Oyster House

SUNDAY, JUNE 23RD 2019  
5:00 PM

#### WELCOME WINE

Bouvet Rosé Brut

#### FIRST COURSE

Oysters on the Half Shell with House Mignonette  
Gloria Ferrer Blanc de Noir

#### SECOND COURSE

Organic Watermelon Radish, English Peas, Davenport Goat Cheese on Arugula  
with Pomegranate Honey Drizzle  
Vosca Sauvignon Blanc

#### THIRD COURSE

Seared Scallops with Jalapeno Bacon Vinaigrette and White Asparagus  
Dom Bedouet Muscadet

#### FOURTH COURSE

Bourbon & Molasses Glazed Pork Tenderloin, Bacon & White Cheddar Grits,  
with Roasted Brussels Sprouts  
Vosca Merlot

#### DESSERT

Chilled Rice Pudding with Strawberry and Rhubarb Coulis and  
Almond Flan Crisps

Kimi's Chop & Oyster House



Les Amis du Vin Utah



Members \$92, Guests \$99  
Dinner only (no wine): Members \$79 and Guests \$86  
Your Host: Sophia Palmer  
Kimi's Chop & Oyster House Owner, Kimi Eklund  
will speak to the food and wine



**Kimi's Chop & Oyster House**  
2155 So. 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.