



November 4th, 2012

4:30 PM

(Please remember the Daylight Savings time change.)

APPETIZERS

Sliced Tenderloin with Horseradish Sauce and Red Peppers on Baguette
and Assorted Bruschetta

Quinta Gormariz Loureitto Vinho Verde, 2011

FIRST COURSE

Foie Gras, Enoki Mushroom Martini with Fig Jus and Butterscotch Broth
Crostini with Goat Cheese

Kiler Grove Trebbiano, 2009

INTERMEZZO

House-made Sorbet

MAIN COURSE

Lingonberry Glazed Smoked Lamb Chops

Quinoa Pilaf

Spaghetti Squash Cake and Sweet Corn Puree

Kiler Grove Zinfandel, 2009

Kiler Grove Interpretation, 2010

DESSERT

Dolce de Leche filled Vanilla Crepe, Pumpkin Crème Fraîche

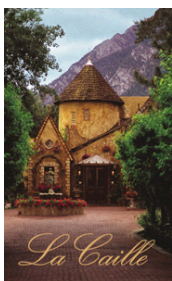
Toasted Hazelnuts and Fresh Pear

Voghera Moscato d'Asti, 2011

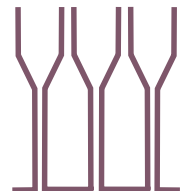
Members \$76, Guests \$83

This event is limited to 70 persons

Your Hosts: Tim and Stephanie Harpst

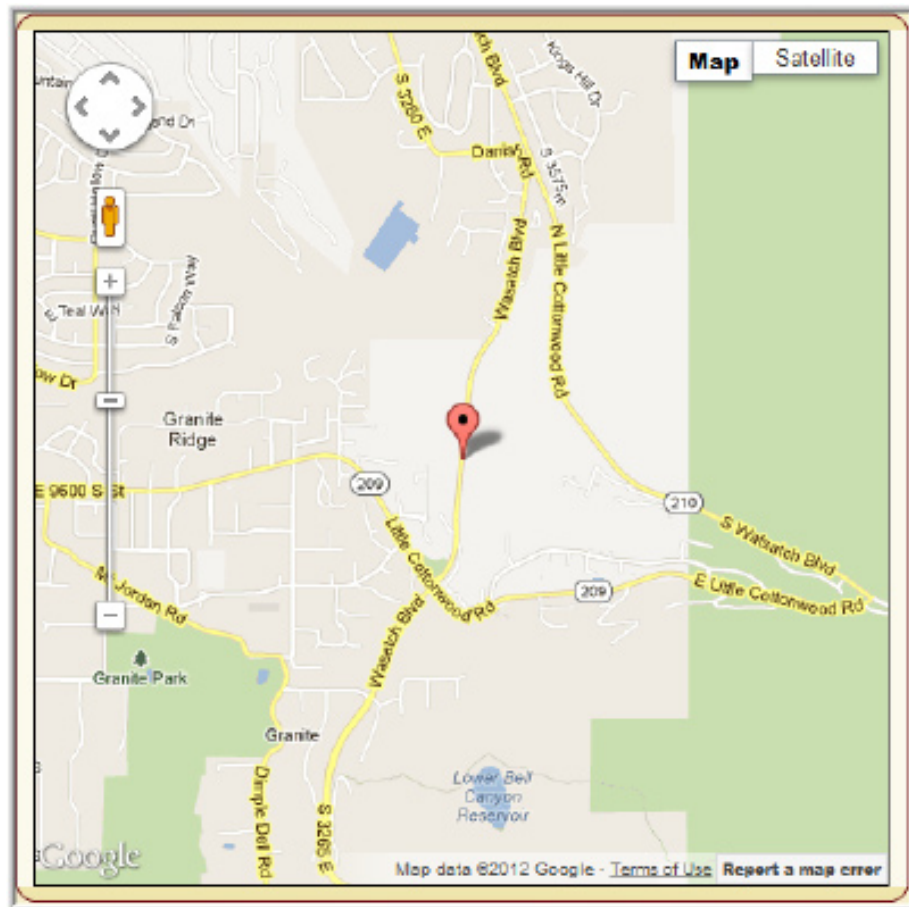


Les Amis du Vin Utah



We have two special treats at this event:

- **Michael Knight**, Owner/Winemaker of Kiler Grove will be at the event to speak to his wines. Kiler Grove wines are featured prominently in this event.
- **Ken Kraus**, Director of Harmon's Bangerter Crossing Cooking School, will speak a bit about his school and is providing 2 door prizes for 2 seats each to a cooking/wine and cheese class of the winners' choosing.



DIRECTIONS TO LA CAILLE:

Take I-215 (or Wasatch Blvd. if convenient).

From I-215, take Exit 6 and turn east on 6200 South.

Continue on 6200 South. This will become Wasatch Blvd.

Stay on Wasatch Blvd. when the road forks, stay right. (There is a traffic signal at the street. Veer right, this is still Wasatch Blvd.)

Turn left into the La Caille driveway.

Follow the driveway to the main Château.

Please let the valets park your car. **A \$5 valet fee is included in the event price. Valet tipping is optional.**