



November 24th, 2013  
4:30 PM

### **APPETIZERS**

Smoked Salmon Waffle Cone with Remoulade Sauce  
Escargot in Garlic Baked Puff Pastry  
Château de Ségriès Tavel Rosé 2012

### **FIRST COURSE**

Lobster Bisque, Chef Billy Sotelo Style  
Guigal Côtes du Rhone Blanc 2011

### **INTERMEZZO**

Seasonal Sorbet

### **MAIN COURSE**

Roasted Free Range Duck Breast with Cipollini Onions, Fennel,  
La Caille Garden Butternut Squash, Pumpkin Gnocchi and a Caramelized Honey Sauce  
Château de Ségriès Lirac 2008  
Château Pesquie Côtes du Ventoux Terrasses 2011

### **DESSERT**

Tarte Tatin with Pumpkin Gelato  
Beaumes de Venise, Domaine de Durban 2009

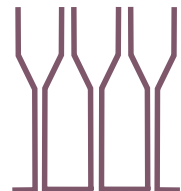
Members \$76, Guests \$83

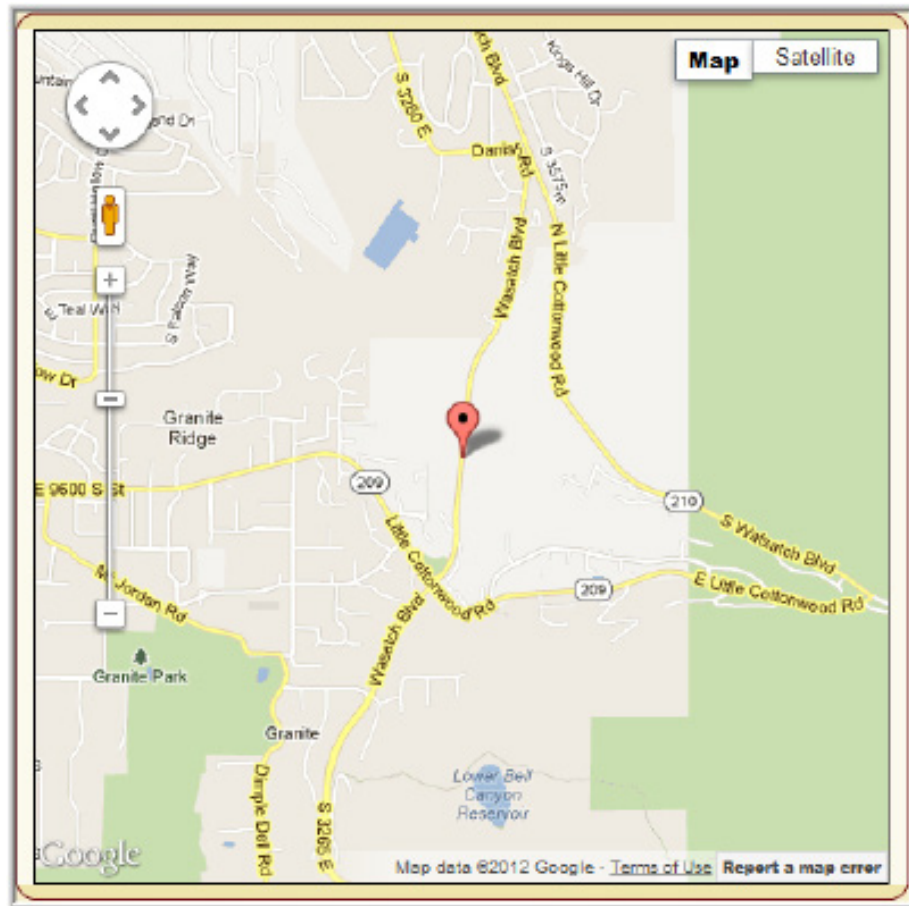
Your Hosts: Julie Swaner and Melissa Davis

There is an additional \$5.00 for Valet Service that you pay directly.  
We encourage you to car pool.



Les Amis du Vin Utah





#### DIRECTIONS TO LA CAILLE:

La Caille  
9565 S Wasatch Blvd  
Sandy, UT 84092

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 \$5.00 valet fee must be paid to the valet directly.**  
**Valet tipping is optional.**