



November 23rd, 2014  
4:30 PM

### APPETIZERS

Delice de Bourgogne on Toast with Fig Jam  
Braised Short Ribs, Shaved Bleu d' Auvergne, Crostini  
Banfi Principessa Gavia Gavi 2013

### FIRST COURSE

Venison Carpaccio  
With Greens and Roasted Shallot Vinaigrette  
Sandrone Dolcetto d'Alba 2012

### INTERMEZZO

Seasonal Sorbet

### MAIN COURSE

Fresh Koosharem Trout  
Parmesan Polenta, Bell Pepper Coulis, Fennel Tarragon Sauce

Michele Chiarlo Barbera d'Asti Superiore Le Orme 2010  
Vietti Roero Arneis 2013

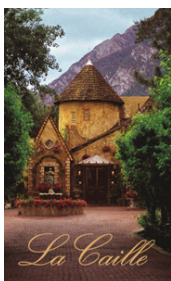
### DESSERT

Crème Brulee  
Marenco Scrapona Moscato d'Asti 2013

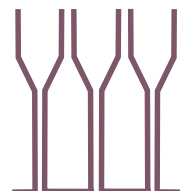
Members \$76, Guests \$83

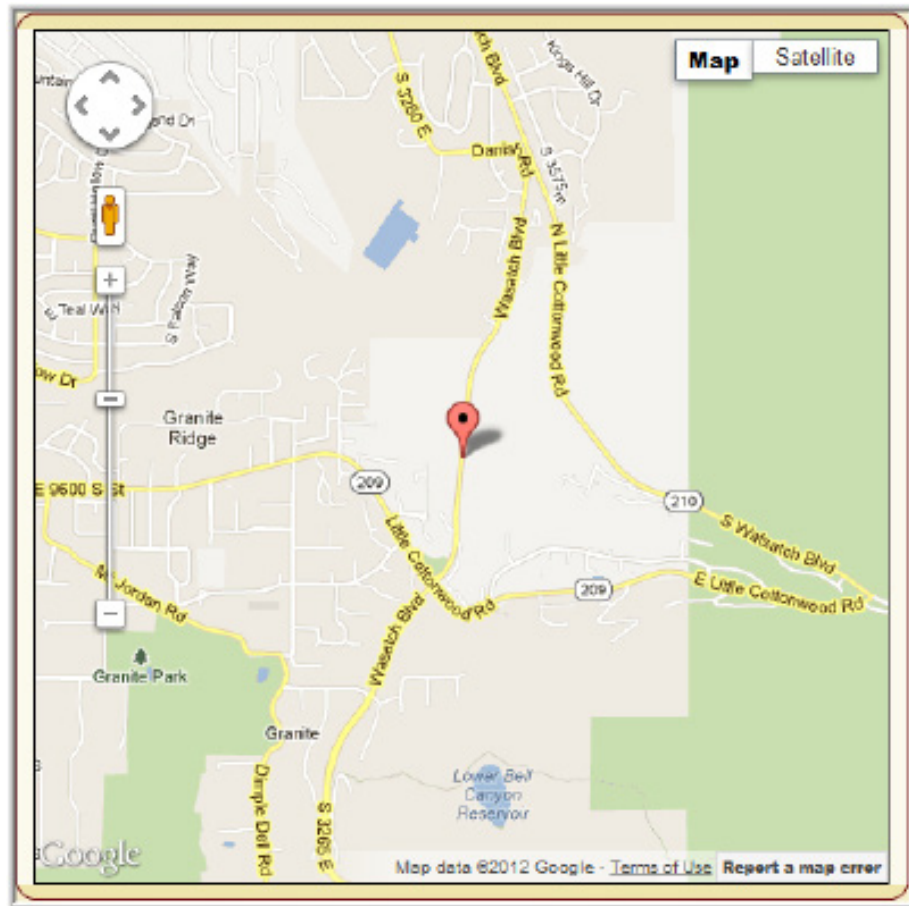
Your Host: Julie Swaner

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.**



*Sunday, November 23, 2014*

DELICE DE BOURGOGNE ON TOAST WITH FIG JAM  
BRAISED SHORT RIBS, SHAVED BLEU D'Auvergne CROSTINI  
LOBSTER BISQUE

BANFI PRINCIPESSA GAVIA GAVI 2013

13.99

**FIRST COURSE**

**VENISON CARPACCIO**

*Arugula, Fresh Vegetables, Crispy Capers,  
Roasted Shallot Vinaigrette*

SANDRONE DOLCETTO D'ALBA 2012

23.99

***Intermezzo***

**SORBET**

**ENTREES SELECTION**

**FRESH KOOSHAREM VALLEY TROUT**

*Parmesan Polenta, Bell Pepper Coulis, Fennel Tarragon Sauce*

MICHELE CHIARLO BARBERA D'ASTI SUPERIORE LE ORME 2011

*Royale Barber*

15.95

29.01

**DESSERT SELECTIONS**

**CRÈME BRULÉE**

*Vanilla Bean Custard with Caramelized Sugar*

MARENCO SCRAPONA MOSCATO D'ASTI 2013

19.99