

PROVISIONS

an american craft kitchen

June 7th, 2015
5:30 PM

APPETIZERS

Utah trout roe on rice cracker with whipped yuzu and chive
Chilled mussel bruschetta
Berkshire pork belly ssäm, pickled mustard seeds, cucumber and herbs
A to Z Pinot Gris, Oregon 2013

FIRST COURSE

Grilled wild king salmon, lime glaze, pea puree, smoked maitake, curry emulsion
Schug Pinot Noir, Sonoma 2013

INTERMEZZO

MAIN COURSE

Grilled zabuton steak, charred eggplant puree,
glazed baby carrots, red wine, black truffle
Earthquake Cabernet Sauvignon, Lodi California 2012

DESSERT

Strawberry shortcake: strawberry sorbet, vanilla bean scone,
crème fraiche ice cream, ginger and thai basil
St. Chappelle Late Harvest Riesling, Idaho 2013



Members \$78, Guests \$85

Your Hosts: Max Holloway and Leslie Nelson
Your Chef: Tyler Stokes

Les Amis du Vin Utah



