

PROVISIONS

an american craft kitchen

Sunday, August 28th, 2016
5:30 PM

APPETIZERS

Heirloom tomato bruschetta

Grilled bread, basil, balsamic, ginger, olive candy

Smoked Utah trout

Grilled flatbread, cucumber, dill, crème fraîche, caper, roe

Wagyu beef tartare

Soy, scallion, chile, lemon, olive oil, sunflower seeds, rice cracker

Willm Brut Blanc de Blancs, NV

FIRST COURSE

Seared diver scallop, curry dust, corn puree, corn relish, basil, lime

Chateau St. Jean Chardonnay, 2014

INTERMEZZO

MAIN COURSE

Braised Snake River Farms pork shank, sweet potato puree, slow roasted onions,
chard, apples, chanterelles, smoked pork-cider jus

Wild Horse Pinot Noir, 2014

DESSERT

Peach shortcake, vanilla roasted peaches, rosemary ice cream,
peach ice cream, creme anglaise

Kiona Vineyards Ice Wine (Chenin Blanc), 2014

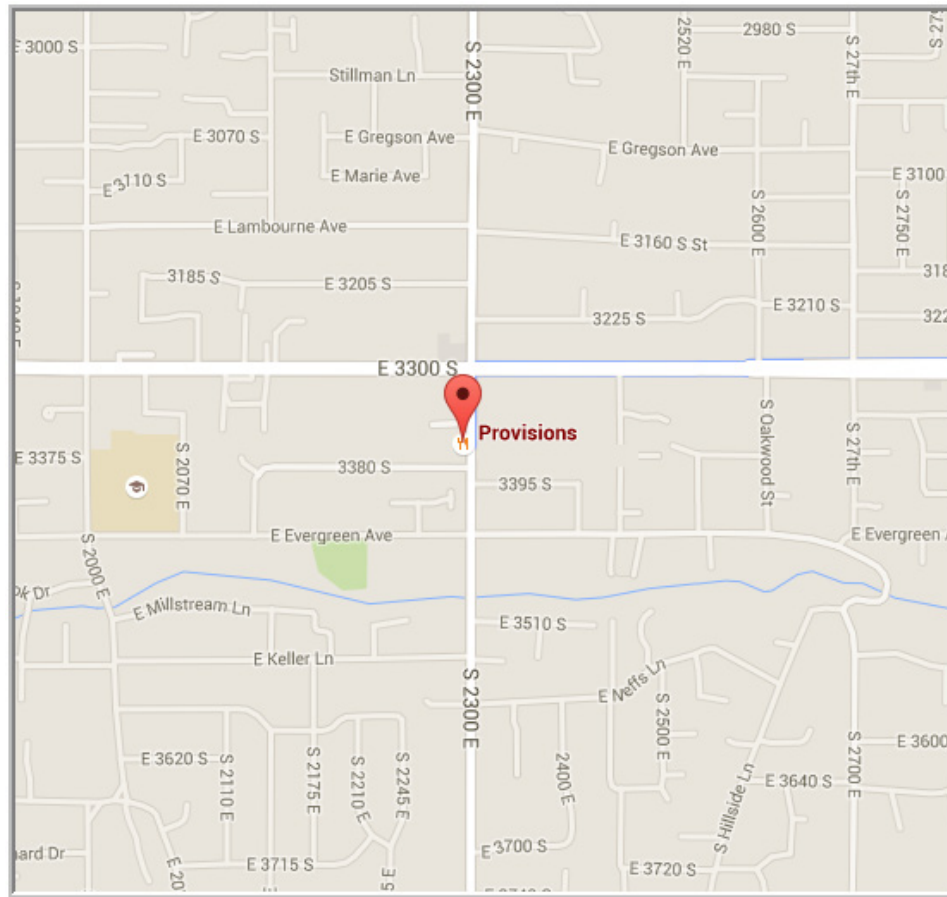


Members \$81, Guests \$88

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

Les Amis du Vin Utah





DIRECTIONS TO PROVISIONS:

3364 S 2300 E
Salt Lake City, Utah
801-410-4046

Provisions has taken the location formerly held by Lugano.
The restaurant is just south of 33rd South on 23rd East on the west side of the street.
There is parking in the rear. There may be some road improvement work that will not allow street parking.