

PROVISIONS

an american craft kitchen

Sunday, November 17th, 2019, 5:00 PM
3364 South 2300 East, Salt Lake City

AMUSE

Duo of tartare's, beet and tuna, on homemade rice crackers
Wine: Stellina Di Notte, Prosecco, Italy

APPETIZER

Wild Red Shrimp Dumplings, shoyo bernaise, tobiko, watercress
Wine: Adelsheim, Bryan Creek Vineyard, Pinot Blanc, Oregon

SOUP

Sunchoke and pear bisque, wild mushrooms, blue cheese "agro dolce" crouton
Wine: Elk Cove, Pinot Noir Rose, Willamette Valley, Oregon

ENTRÉE

Crispy slow roasted kurobuta pork shoulder, soft truffle polenta, shaved Brussels sprouts, smoked bacon, smoked pork jus, dried apricot compote
Wine: Chehalem, Pinot Noir, Willamette Valley, Oregon

DESSERT

Peanut butter semifreddo, soft dark chocolate ganache, salted butterscotch

Dinner with wine:

Members \$85, Guests \$92

Dinner only:

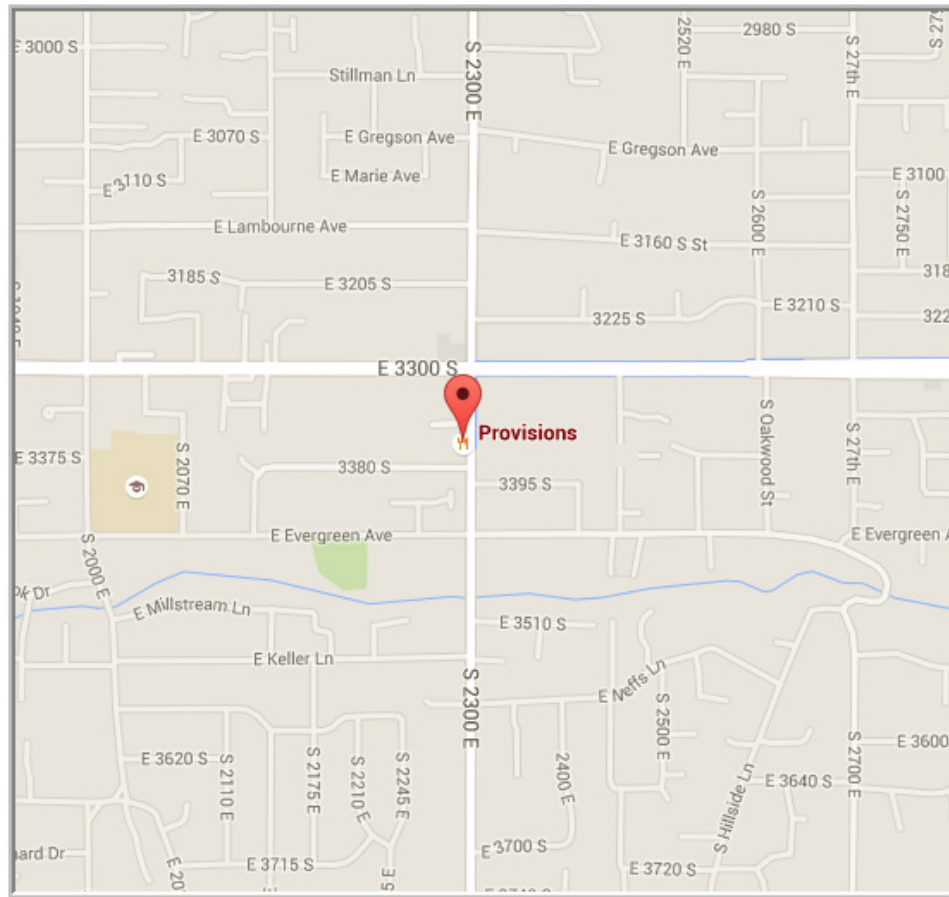
Members \$72, Guests: \$79



Your Hosts: Owen and Judy Koder
Your Chef: Tyler Stokes

Les Amis du Vin Utah





DIRECTIONS TO PROVISIONS:

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

The restaurant is just south of 33rd South on 23rd East on the west side of the street.
There is parking in the rear and on the street.