

# PROVISIONS

*an american craft kitchen*

Sunday, October 30th, 2022, 5:00 PM  
3364 South 2300 East, Salt Lake City

## AMUSE-BOUCHE

Housemade Rice Cracker, scallop mousse, furikake, chive  
*Conquilla Cava Brut Rose*

## FIRST COURSE

Hamachi Crudo, green chili, thai basil, coconut cream, cilantro  
*Conquilla Cava Brut Rose*

## SALAD

Endive & Raddichio Salad, walnut vinaigrette, blue cheese, candied walnuts  
*Daive Tradicion Albarino 2020*

## INTERMEZZO

Green Apple Sorbet, furikake  
*G Joy Genshu Sake*

## ENTRÉE

Braised Beef Short Rib, white curry, broccolini, mushrooms, fingerlings, pickled fresno chili  
*Stolpman Crunchy Roastie Syrah 2021*

## DESSERT

Pumpkin Panna Cotta, graham cracker crumb, pepitas, huckleberry  
*Kiona Ice Wine 2019*



*Dinner with wine:*

*Members \$111, Guests \$118*

*Dinner only:*

*Members \$89, Guests: \$96*

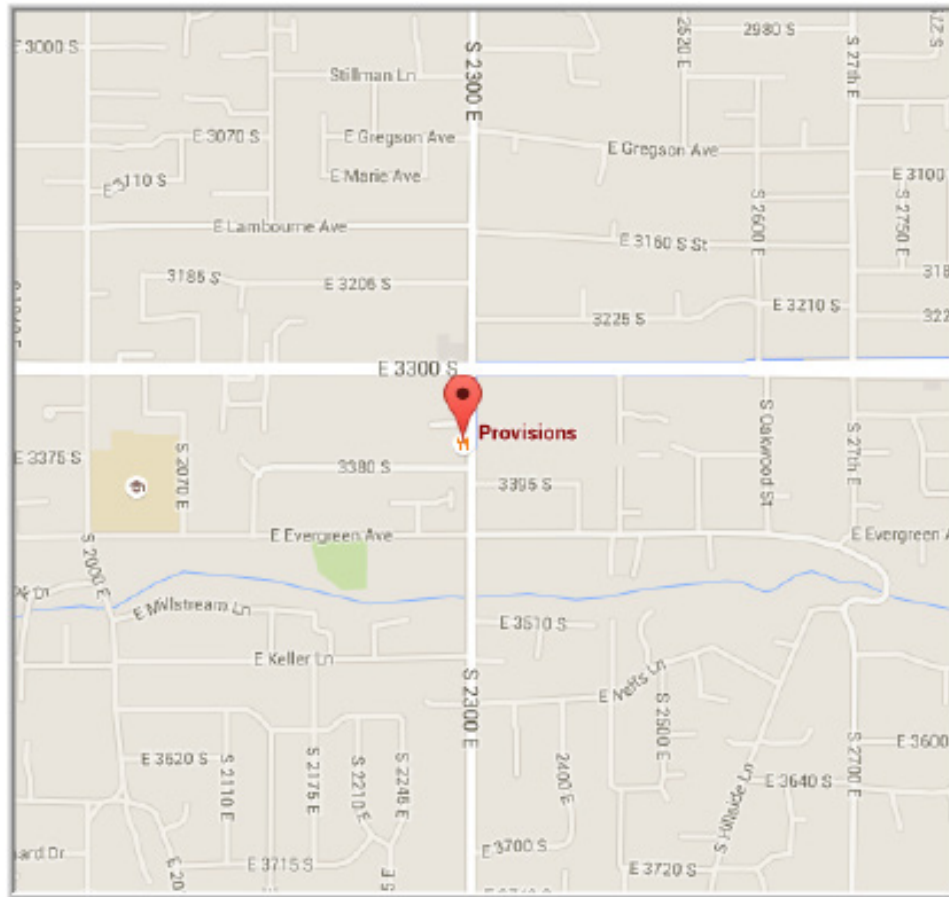
*Your Hosts: Max & Leslie Holloway*

*Your Chef: Tyler Stokes*

*GM + Sommelier: Chase Lazar*

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.