



Sunday, August 18, 2019  
4:30 p.m.

**Welcoming Wine**

Leese Fitch Chardonnay  
*2018 California*

**First Course**

Seared scallops on garden chili and corn relish with lemon beurre blanc  
Paired with Twisted Cedar Chardonnay  
*2016 California*

**Second Course**

Garden tomato marmalade, heirloom tomatoes, baby burrata and sweet basil  
Paired with Line 39 Pinot Noir  
*2017 California*

**Intermezzo**

Cucumber Sorbet

**Third Course**

Grilled tenderloin of beef with roasted shallot, grilled portobello and red wine demi-glaze  
Paired with Vino San Esteban Malbec  
*2016 France*

**Fourth Course**

Phyllo baked apple stuffed with chocolate and caramel  
Paired with Redentore Prosecco  
*2018 Italy*

**Members \$76, Guests \$83**  
**Nondrinking: Members \$63, Guests \$70**

*Your Hosts: Beverley and Jim Heffernan*

Les Amis du Vin Utah



**Tiburon Fine Dining**  
**8256 South 700 East, Sandy, UT 84070**

From I-15, Exit at 9000 South and turn east. At 700 East, turn left and the restaurant will be on the west side of the street.

