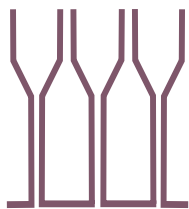


Les Amis du Vin Utah



Our next feast is at the outstanding Tiburon Fine Dining Restaurant.
Chef Ken Rose will be harvesting much of our herbs and veggies
from his expansive garden located behind the restaurant.
To maintain high quality, seating will be limited to a maximum of fifty dinners.

TIBURON RESTAURANT FINE DINING FEAST

8256 South 700 East, Sandy, Utah 801.255.1200

SUNDAY, September 25, 2011 at 6:00 PM

Passed Appetizers

Chevre' with green tomato lemon marmalade; Grilled Shrimp with roasted red pepper relish;
Braised Pork Belly with balsamic onion jam
Served with a sumptuous Zardetto Brut Prosecco wine

Salad Course

Spring mix with roasted pepper cilantro, white balsamic vinaigrette with queso fresco and shaved apple
Served with a lovely 2009 D'Arenberg wine blend of 72% Viognier and 28% Marsanne grapes

Homemade Sorbet

Fish Course

Seared Mahi Mahi with Meyer lemon beurre blanc and a touch of lump crab salad
Served with a tasty 2009 Crios de Balbo Torrontes wine from Mendoza Valley, Argentina

Meat Course

Char-broiled Beef Tenderloin with a ruby port demi-glace,
with a hint of dark chocolate plus Cambozola blue cheese
Served with two superior red wines:
2008 Hedges Red Mountain blended wine
2007 Starmont Napa Valley Cabinet Sauvignon wine

Dessert

Fresh Strawberries with an Amaretto and Cinnamon whip cream plus hot savory coffee

The feast tariff will be \$70 for members and partners and \$77 for guests

Your Hosts are Mike and Anne Hickey

