



Les Amis du Vin Utah

Invites You to A Memorable Dining Experience with Chef Ken Rose At

TIBURON FINE DINING

8256 South 700 East, Sandy, Utah 84070 801.255.1200

Sunday, September 25, 2016 at 5:30 PM

PASSED APPETIZERS

Grilled Scallop, Braised Pork Belly, Ahi Tuna & Portabella Mushrooms
Chilled Roederer Estate Brut Sparkling Wine, NV of Anderson Valley, CA WE 92

SALAD COURSE

Baby Arugula tossed with Avocado, Bacon, Parmesan Cheese and a Lemon/Chili Oil
Silky Vietti Roero Arneis DOCG, 2014 of Piedmonte, Italy WS 94

ENTREE COURSE

House Specialty Char-Grilled New Zealand Elk Tenderloin with Creamy Mushroom Duxelles
and a Green Peppercorn Demi-glace plus Garlic Mashed Potatoes
Superb Fontanafredda Barolo DOCG, 2011 of Serralunga d'Alba, Italy WS 93

DESSERT COURSE

Poached Pear with Whipped Mascarpone Topping in a Sweet Red Wine Sauce with Coffee Service
Svelte Dona Antonia Reserva Ferreira Tawny Port, NV of Opporto, Portugal WS 92

Members \$85 and Guests \$92
Seating limited to fifty diners
Your Hosts: Mike and Anne Hickey

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