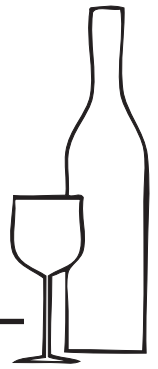


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# Les Amis du Vin Utah



Friends of Wine in Utah  
[www.ladv-utah.org](http://www.ladv-utah.org)

Fellow wine lovers –

It is time once again for our annual Christmas event hosted by Tina and Rob Elwood. Here are the details:

Willow Creek Country Club, Sandy, Utah

Sunday, Dec. 6 2009

Pouring starts 4:30

Assorted cheeses served with Domaine Chandon Sparkling Brut

Rich, yeasty, showing aromas of pear, fig and cinnamon, with flavors that are layered and complex nice lingering finish.....rates 90 by Wine Spectator.

Salad of Wild Arugula and Pecorino Cheese served with Salmon Beggars Purse and Lemon Sabayon Rodney Strong Sauvignon Blanc Tangy with a vivid mouthwatering intensity to the light bodied lemon-lime, tropical and peach flavors. Rates an 88 with W.S.

Toasted Ricotta en croute with sun-dried tomato Tamenade and olives 3 ways

Chateau de Trinquere del Rose ...stylish, with mulled cherry, tea, spice and tobacco hints backed by a stony twinge on the finish....rated 91 with W.S.

Cornish game hen served with arugula and shitake mushrooms

Cardwell Hill Pinot Noir.....smooth, round generous with layering of red plum, black currant and boysenberry flavors with a hint of cream rates 91 with W.S.

Molten chocolate cake with cherry gelato served with Quady Black Muscat dark in color with a medley of spice, blackberry and cherry pie scents

Hosted by Tina and Rob Elwood

Maximum 70

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Please send your reservation check before Wed. Dec 2

Ann Holloway 1786 Laurelhurst Drive Salt Lake City UT 84108

Member per person: \$85.00

Non member per person: \$92.00

Names in party\_\_\_\_\_

*Willie Breece Tina Breece*

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WILLOW CREEK COUNTRY CLUB

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*Les Amis Du Vin*

*Winter Wine Dinner*

*December 6th, 2009*

*Assorted Cheeses served with Traditional Garnishes*

*St Agur, Cantorel, Boursin, Brie, St Andre, Chevre, Gourmandise, Port Salut. Behive Cheese Company, 3 Sister*

*Domaine Chadon, Brut Sparkling, Napa-Sonoma Counties Reserve NV .....*

*Wine Makers Notes: Rich and deliciously yeasty, showing aromas of pear, fig and cinnamon, with flavors that are layered and complex. Nice lingering finish*

*Chefs Tasting Notes: The Domaine Chadon shows characteristics that mimic the traditional garnish that are served with cheese. In this way we use "replacement" to enhance both the cheese and the sparkling wine. What better way to kick off the holiday season than with great cheese, a great champagne and wonderful company.*

*Salad of Wild Arugula and Pecorino Cheese*

*Salmon Beggars Purse*

*Lemon Sabayon*

*Rodney Strong Sauvignon Blanc*

*Wine Makers Notes: Tangy, with a vivid, mouthwatering intensity to the light-bodied lemon-lime, tropical and peach flavors. The flavors amplify on the juicy finish.*

*Chefs Tasting Notes: Sometimes in our search for new and exciting wines we come back to our favorites. Strong (no pun intended) contenders that are known as much for their flavor as their consistency. Rodney Strong is a great value and consistently produces exceptional wines. The buttery salmon in this dish plays well against the lemony cream of the sabayon while the earthiness of the arugula and salty brine of the pecorino hints at the mineral notes in this excellent sauvignon blanc.*

*Toasted Ricotta Vol-au-Vent*

*Sun-dried Tomato Tapenade*

*Trio of Olive Coulis*

*Chateau de Trinquedel Rose*

*Wine Makers Notes: Stylish, with mulled cherry, tea, spice and tobacco hints backed by a stony twinge on the finish.*

*Chefs Tasting Notes: I wanted to play around with a wine that is regaining some acceptance again in both France and Napa Valley: Rosè. This often overlooked wine is an excellent choice for pairing both briny and spicy foods and works well with umami flavors as well. The tobacco notes in this wine pair exceptionally well with the initial salty brine of the olives while the stone twinge accentuates the terror of the olives themselves. The ricotta cheese and toast notes of the vol-au-vent adds a richness that acts to balance this dish in perfect harmony.*