



August 4th, 2013  
4:30 PM

**APPETIZER**

Scallop Ceviche Shot – Smoked Salmon Bruscheta  
Mitolo Jester Vermentino – McLaren Vale, S. Australia

**FIRST COURSE**

Creamy Parmesan, Lobster & Shrimp Risotto  
Fresh Arulgula & Lemon Honey Vinaigrette  
DeMartino Legado Chardonnay – Isla de Maipo, Chile

Intermezzo – Lemon & Thyme Sorbet

**SECOND COURSE**

Homemade Veal Ossobuco Ravioli  
Mushroom & Red Wine Sauce  
Finished with Three Year Aged Parmesan  
Chateau Peuch-Haut Cuvee Prestige – St. Drezero, France

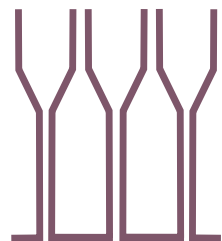
**THIRD COURSE**

Rosemary & Garlic Pan Seared Lamb Chop  
Potato Aligot & Bordelaise Sauce  
Finished with Purple Heirloom Spinach  
Bodega Norton Malbec – Mendoza, Argentina

**DESSERT**

Tiramisu  
Noval Black Porto – Douro Valley, Portugal

Les Amis du Vin Utah



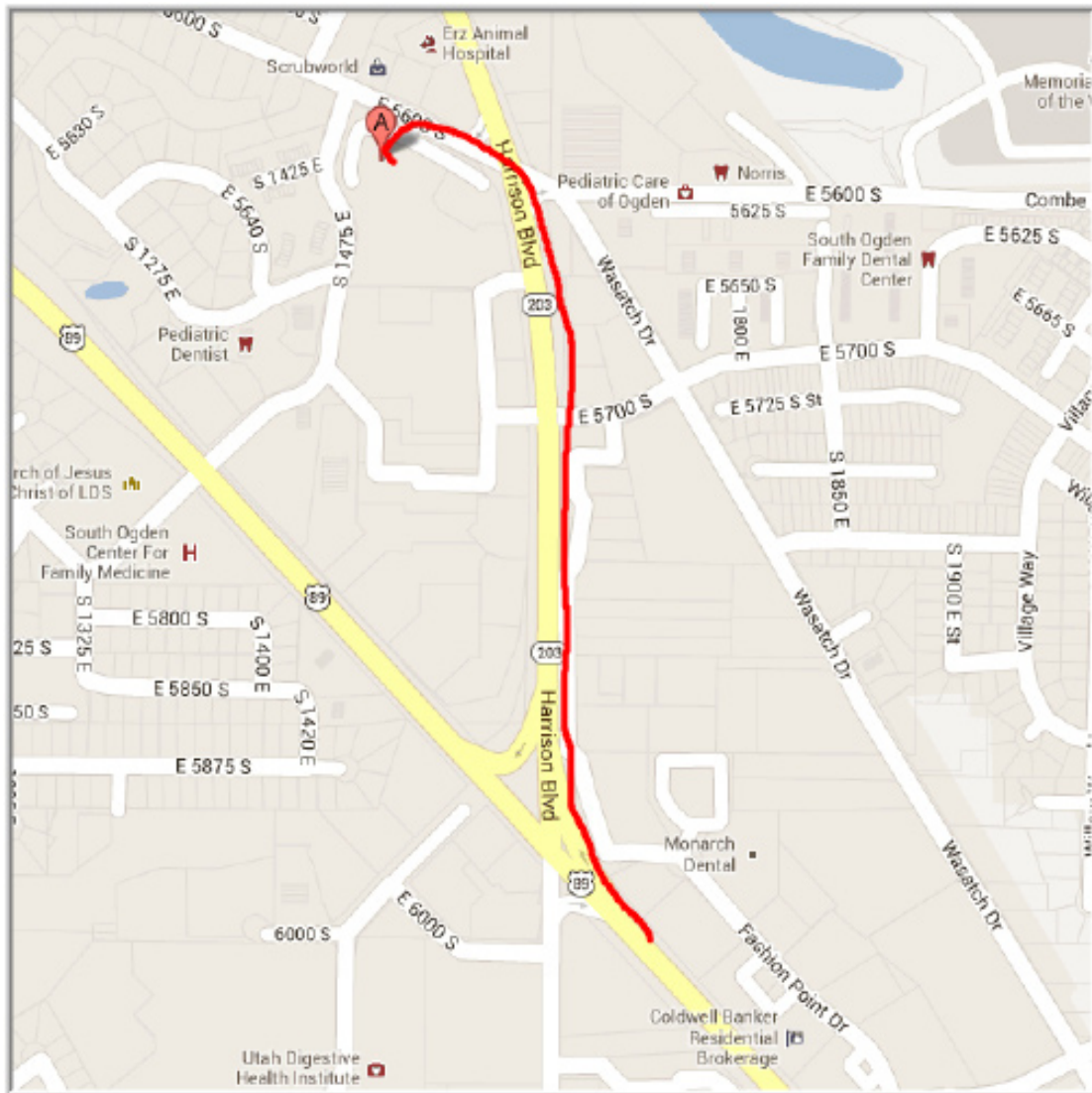
Members \$67, Guests \$74  
Your Hosts: Will and Kristine Carden



# ZUCCA

1479 East 5600 South  
South Ogden, Utah 84403

Tel: 801-475-7077



## DIRECTIONS TO ZUCCA from SLC:

- Go North on I-15
- Take exit 324, ramp right for US-89 North toward So. Ogden
- Drive approximately 13 miles
- Turn right onto Harrison Blvd
- Turn Left onto 5600 South
- Turn Left into Zucca's Parking lot