



SAVOR THE SPICE - A WINE DINNER
FRIDAY, JUNE 16, 2017

SIGNATURE WELCOME COCKTAIL
"NATURAL EMBELLISHMENT"
MEZCAL, FENNEL, LAVENDER

AMUSE BOUCHE
FRIED GREEN STRAWBERRY
PICKLED RHUBARB, LABNEH, ZA'ATAR

MEDAI SNAPPER CRUDO
"GREAT SALT LAKE" BUTTERMILK DRESSING
SHAVED BABY CARROTS, PICKLED FENNEL, BUTTERED RADISH

"WASATCH SAGE" SMOKED BUFFALO TENDERLOIN
SUMMER PEA SALAD, CHARRED PEARL ONIONS, BLACK CURRENT JUS

DESSERT AMUSE
LYCHEE "GIN AND TONIC" ROSE PETALS
FRESH RASPBERRY

"DEER VALLEY" SPICED COCOA ICE CREAM SUNDAE
MARSHMALLOW WHIPPED CREAM, BEET SPONGE