



## 2014 Tasting Menu – August 3, 2014

### Avenues Proper PubliK House

#### Beehive Cheese

Barely Buzzed: unique espresso & lavender hand-rubbed cheese;  
Big John's Cajun: hand-rubbed with a top secret recipe of spices;  
Seahive: hand-rubbed with local honey and Redmond RealSalt®

#### Cena Ristorante

Braised pork shoulder & baked chickpeas; chunky almond-raisin pesto

#### Chaia Cucina Catering

Chilled roasted red beet bisque with mint oil & feta

#### Del Mar al Lago

Anticuchos: one of the most classic traditional Peruvian dishes, skewered and grilled beef heart

#### Empire Lodge Deer Valley

Asian BLT with house made steamed bun

#### Francks

Foie gras panna cotta with spicy mango soup

#### Garage on Beck

Fried Mormon funeral potatoes

#### Honeycomb Grill

Grilled 'porchetta' sliders, house potato buns, arugula, rosemary sea salt

#### La Caille

Foie gras torchon with fresh fruit compote

#### Les Madeleines

Coconut panna cotta with passionfruit gelée and coconut tapioca

#### Liberty Heights Fresh

Kale & quinoa salad



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### **Log Haven**

Sherry pickled heirloom carrots; burrata cheese, carrot top - walnut pesto, pickled onions

### **Luna Blanca**

Shepherds Farm goat cheese tostada, pepitas, cilantro

### **Meditrina**

Chorizo & chevre-stuffed dates with red wine demiglace

### **OAK Wood Fire Kitchen**

Wood-fired pizzas: goat cheese and beet with arugula; sweet ricotta with mixed berry compote

### **Pago/Finca**

Smoked trout mousse, cucumber relish, crostini; Finca Paella, smoked chicken, summer vegetables

### **Pallet Bistro**

Shrimp paté with red beet cocktail sauce; pressed citrus salad

### **Powder at Waldorf Astoria**

Ahi tuna poke, cucumber, wakami, sesame crumble

### **Red Iguana**

Ahi tuna tostadita: chile-lime crusted yellow fin tuna, seared rare, cilantro-pepita emulsion, cabbage, pico de gallo, avocado puree

### **Riverhorse on Main**

Fresh watermelon with jalapeno vinaigrette, crumbled feta, local honey

### **Sage's**

Asian-style lettuce wraps with tempeh and locally grown vegetables

### **Salt Bistro at the Leonardo**

Hummus & red pepper canapé apple, ricotta, lavender slider

### **SLC POP**

Plum borscht with smoked sour cream



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### **Stoneground Kitchen**

Inverted caprese salad w/ housemade mozzarella, tomato fonduta, balsamic salt, basil oil

### **The Aerie**

Honey & rosemary-cured gravlax; preserved lemon cream cheese, brioche toast point

### **The Blue Boar Inn**

Corn & crab chilled soup

### **The Glitretind at Stein Eriksen Lodge**

Pasilla & juniper buffalo tri-tip; Three Sisters relish, roasted chile chimichurri

### **Tin Angel Café**

Pato tacos: duck confit, hummus, slaw, feta & pickled onions in a corn tortilla fried crispy in duck fat

### **Trio**

Smoked-cured Ballard Farms pork loin; local stone fruit Agro Dolce, Basil

### **Tuscany**

Compressed melon skewers

### **Utah Food Bank Kid's Café**

### **Wasatch Brew Pub**

Chilled corn shooters

### **Whole Foods Market**

Sriracha chicken tapas featuring kale/brussel sprouts salad and parm chips



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### **Utah Bakers Dozen**

Chocolate Covered Strawberries

### **Carlucci's Bakery**

Assorted Desserts

### **Christina's Cakes**

Carrot cake cookies with orange frosting

### **Deer Valley Café**

Butterscotch pot de crème with bourbon pecan cookies

### **Montage**

Assorted desserts

### **Pago/Finca**

Utah peaches & cream

### **Salt Bistro at The Leonardo**

Pink pepper Pom popcorn balls

### **So Cupcake**

Assorted mini cupcakes

### **Stein Eriksen Lodge**

Lemon lavender wafers; red zinger meringues; honeycomb candy

### **The Rose Establishment**

Rose-hibiscus glazed shortbread cookies and espresso marshmallows

### **Trio/Fresco**

Lemon curd & basil tartlet; chocolate olive oil tartlet

### **Tulie Bakery**

Butter cookies filled with local jam

### **Vinto**

Assorted gelatos