

2014 Tasting Menu - August 3, 2014

Avenues Proper Publick 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 an 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

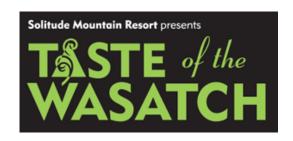
Foie gras torchon with fresh fruit compote

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 rout 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

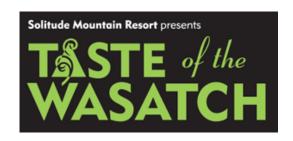
Asian-style lettuce wraps with tempeh and locally grown vegetables

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 porkloin; 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