

the
Aerie
PRESENTS

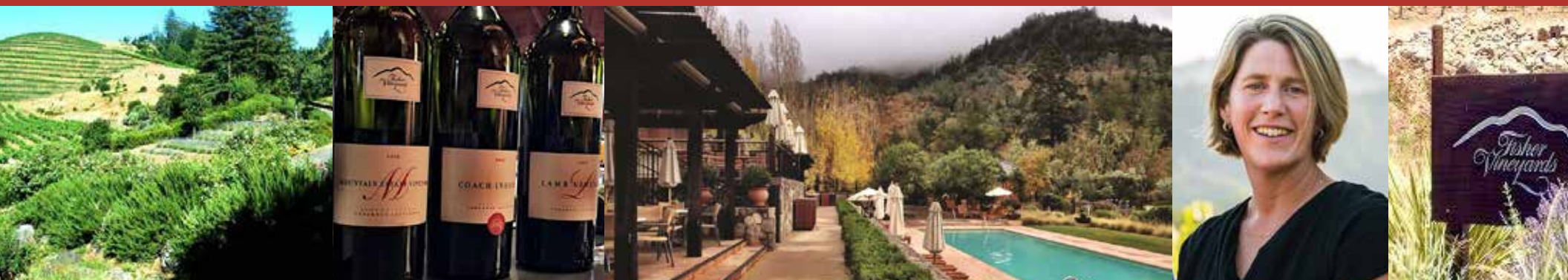
Fisher
Vineyards

JANUARY 15, 2022

Reception 6:30 p.m. Dinner 7 p.m.

FISHER VINEYARDS PAIRING DINNER

Featuring Guest Speaker **WHITNEY FISHER, WINEMAKER**



RECEPTION

**Lightly Fried Black Truffle Deviled Egg
Wild Mushroom Quinoa Fritter with Herb Aioli ^{GF}**
*Unity, Fisher Vineyards, Chardonnay,
2018, Sonoma/Mendocino County*

1ST COURSE

Grilled Albacore Crudo, Lemongrass Miso Broth, Crispy Rice
*Fisher Vineyards, Mountain Estate Vineyard, Chardonnay,
2017, Sonoma County*

2ND COURSE

**Brown Butter Roasted Carrots, Tarragon,
Snowbird Honey, & Herb Goat Cheese ^{GF}**
*Unity, Fisher Vineyards, Cabernet Sauvignon,
2018, Napa/Sonoma County*

3RD COURSE

**Grilled Manhattan Strip Steak, Black Truffle Potato Flan
& Roasted Red Onion Sauce ^{GF}**
*Fisher Vineyards, Mountain Estate Vineyard, Cabernet Sauvignon,
2015, Sonoma County*

4TH COURSE

**Tiramisu Napoleon, Caramelized Puff Pastry, Mascarpone Mousse,
Espresso-Soaked Biscuit, Cabernet Macerated Raspberries**
*Fisher Vineyards, Coach Insignia, Cabernet Sauvignon,
2013, Napa Valley*

The Aerie
Cliff Lodge, 10th Floor East Wing
Dinner Only \$89
Dinner and Wine Pairing \$189
Tax and gratuity are not included in the price.
Guests must be 21 to attend. Please bring I.D.

Seating is limited. Reservations Required.
Reservations: 801-933-2160 or Ext. 5500
Executive Chef: Ken Ohlinger
Restaurant Manager: Chris Jurchenko
Executive Pastry Chef: Jessica Shelton