



Wasatch Mountain
Food & Wine
Society



Dinner at Boulevard
Sunday, March 18, 2007.



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APPETIZERS:

Manchego Cheese with Turkish Fig Bruschetta
Fresh Pea and Proscuitto, Pannigiano Bruschetta
Firecracker Prawns, Red Chile Peppers, Cilantro Garlic Olive Oil
Forest Mushroom Crepe Roulade, Citrus Fennel Beurre Blanc

Wine Pairing: Cristolino Brut

SALAD:

Wild Greens with Huckleberries, Toasted Walnuts,
Dolce Gorgonzola Croquette
Champagne Rose Vinaigrette

Wine Pairing: Kim Crawford Sauvignon Blanc 2006

INTERMEZZO:

Lemon Basil Sorbet

MAIN COURSE:

Rack of Lamb Persillade (Mint and Parsley Crust)
Chive Mashed Potatoes, Mint Pesto

Wine Pairing: Seghesio 2003 Old Vine Sonoma County Zinfandel

DESSERT:

Lemondrop Cheesecake, Lady Finger Cookie Crust,
Fresh Lemon Curd, Raspbery Coulis

Wine Pairing: Quady 2005 Elysium California Black Muscat

