

TONIGHT'S MENU

First Course

Sponsored by Anonymous Donor

National Award-Winning Seafood Marvel
Salmon, Scallop, Lobster Mousseline Savory Crepe, LP-Crafted Smoked Lox, River-Cress Emulsion, Country Dill Cream, Crispy Capers, Coral Chip, Sieved Egg, and Caviar

Second Course

Utah Farmers' Heirloom Tomato and Asparagus Salad

Hand-Pulled Mozzarella, Parma Ham, Roasted Garlic, UVU Pesto, and Nature's Balsamic Emulsion

The Culinary Arts Institute spent more than 4,000 total hours preparing for tonight's meal.

Third Course

Sponsored by Xlear

Land and Sea

Wasatch-Raised Beef Tenderloin and Jumbo Scampi-Style Shrimp, Beehive Honey, Bourbon and Jalapeño Demi-Glace, Poblano-Cream Potatoes Gratin, Utah Sweet Corn Autumn Sauté, Buttery Broccolini, Roasted Mushrooms, Glazed Cippolini Onions, and Pepper Curls

Fourth Course

Banana Cinnamon Moelleux Cake

Layered with Pineapple Crèmeux and Vanilla Rum Diplomat, Cocoa Almond Sable, Exotic Compote, Kiwi Coulis, Almond Leaf Tuille, and Macadamia Streusel with Green Transfer Sheet on Top of Mousse

