



PRESENTS



DONKEY & GOAT

MARCH 14th, 2020

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

# DONKEY & GOAT WINE PAIRING

Featuring Guest Speaker JARED BRANDT — Owner



*Reception and Appetizers:*

**Lightly Fried Crab Deviled Egg**

**Asparagus, Almond & Brie Toast** (V) (N)

**Donkey & Goat, Kraisey, White Merlot,  
Pet Nat, 2019**

*1st Course*

**Roasted Scallop in the Shell** (GF)

**Trumpet Royale Mushrooms**

**Donkey & Goat, The Gadabout,  
California, 2018**

*2nd Course*

**Garam Masala** (GF) (V)

**Roasted Heirloom Carrots, Goat Cheese, Arugula, Brown Butter Vinaigrette**

**Donkey & Goat, Pinot Gris,  
Ramato, Filigreen Farm, 2018**

*3rd Course*

**Slow Roasted Wagyu Tri Tip** (GF)

**Parsnip Purée, Oregon Winter Truffles**

**Donkey & Goat, Cabernet Sauvignon,  
York Vineyard, 2017**

*4th Course*

**Blackberry Crumble** (V)

**Vanilla Bean Ice Cream**

**Donkey & Goat, The Bear,  
Sierra Foothills, El Dorado, 2016**

The Aerie  
Cliff Lodge, 10th Floor East Wing  
Dinner and Wine Pairing \$139  
Dinner Only \$69  
Tax and gratuity are not included in the price.  
Guests must be 21 to attend. Please bring I.D.

Seating is limited.  
Reservations: 801-933-2160 or Ext. 5500  
Executive Chef: Ken Ohlinger  
Restaurant Manager: John DeStefano