

# Purple Sage

Welcomes you to Savor the Summit 2017!

Saturday June 17<sup>th</sup>

225\$ per person\*

\*55\$ Optional wine pairing featuring Matthiason Wines of Napa Valley\*

## To Begin

Purple Sage charcuterie board with house-cured and smoked meats and a selection of Gold Creek and Heber Valley cheeses

served with traditional fixin's

2016 Matthiason Rosè, California

"It is redolent of fresh stone fruit, grapefruit and watermelon with tangy acidity.

The blend is 46% Grenache, 27% Syrah, 14% Mouvèdre,

7% Sauvignon Blanc, and 6% Counoise."

## Salad

Baby lettuces tossed with house-cured bacon, haricot vert, pickled red onion, Marcona almonds, crumbled Gold Creek

*Woodland Blue Cheese* and a preserved lemon vinaigrette

2014 Matthiason Napa Valley White Wine, Napa Valley, California

"Flavors include the trademark white peach, kafir lime, lychee nut, beeswax, ripe fig, and pineapple, but with much more prominent stones, oyster shells, and

freshly bailed straw."

## Dinner

Dry aged Waygu Manhattan Filet served on Beehive *Barely Buzzed Cheddar* smashed new potatoes with house cured prosciutto

wrapped asparagus, red wine reduction and an herb

bone marrow butter

2013 Matthiason Cabernet Sauvignon, Napa Valley, California

"...abundant red fruits, lots of bright cherry along with bramble-berries, such as blackberry, cranberry, mulberry, and framed with hints of mineral/herbal characters such as graphite, cedar, and pencil shavings. The palate is vibrant and fresh, with

light tannin and beautiful acidity"

## Dessert

House-made sponge cake topped with first of the year berries, strawberry coulis, chocolate drizzle, and honey infused

whipped cream

Matthiason Hand Crafted Sweet Vermouth Aperitif

\*menu subject to change based on availability\*

\*Pricing includes tax and gratuity. Wine paring is optional. All guests must be 21 years or older. Tickets must be purchased in advance and are non-refundable. State law prohibits outside alcohol from being brought in for the event.\*

Please contact Travis at the Purple Sage for ticket information

435-655-9505

Or

travis@purplesageparkcity.com