

RESERVE

by Chef Tyler Stokes

AT SUNDAY SCHOOL

Midsummer Tasting

FIVE COURSES · SUMMER 2026

\$100 per guest

Amuse Hour included · Wine Pairing +\$35

The Amuse Hour

SIX O'CLOCK · ONE HALF HOUR

A welcome cocktail or champagne, passed amuse-bouches, and DJ Kush on the decks all evening.

01

Kampachi

tigre de leche · cucumber · jalapeño · radish · lime · micro cilantro
· crispy onion

02

Sungold Tomatoes

banyuls-white shoyu consommé · basil · marigolds · Vermont
butter · sourdough

03

Corn & Brie Stuffed Agnolotti

tajín · lime · cotija · coriander

04

Lavender-Glazed Duck Breast

roasted peaches · charred eggplant purée · nasturtium

05

Peaches & Cream

vanilla bean panna cotta · gingerbread · buttermilk · mint

ONE SEATING · SEATED AT 6:30

Dietary restrictions gladly accommodated with advance notice

SLCPROVISIONS.COM