

# Sunday School



SUNDAY SCHOOL  
SLC Utah USA

## TASTING MENU WEEK OF FEBRUARY 3RD 2026 \$50 FOOD, \$30 WINE

Amuse | smoked utah 'whistling springs farms trout, everything spice  
pancake, creme friache, trout roe, dill  
*2025 J brut rose, napa ca*

### FIRST

crispy baby potatoes | honey mustard, fried garlic, chili crisp, chive  
*2023 lucien albrecht pinot blanc, alsace france*

### SECOND

pappardelle | berkshire pork ragu, san marzano, basil, reggiano  
*2018 b side pinot noir, sonoma california*

### THIRD

grilled Utah 47 prime striploin | potato puree, arugula, pickled red onions,  
smoked blue cheese, black truffle jus  
*2022 stoplman estate syrah, napa california*

### FOURTH

peanut butter semifreddo | chocolate ganache, salted butterscotch  
*kiona ice wine, washington*

Executive Chef Tyler Stokes

We use local as possible, ethically sourced ingredients,  
prepared with intention, always.

