



Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

FRIDAY

DECEMBER 7, 2018

Dinner starts promptly at 7:00 p.m.

*Owner/Wine Maker Philip Staehle - Enkidu Wine
Executive Chef Billy Connolly, Executive Sous Chef David
Cannon and Director of Food & Beverage David Trotter
Present a Five Course Dinner and Wine Pairing*



**FEATURING LIMITED EDITION
WINES FROM SONOMA CALIFORNIA**



MissionInnResort.com

\$85⁺⁺ per person | Members \$75⁺⁺ per person - by 12.2.18

Service charge & tax are additional.

Reservations 352.324.3930

Limited Seating - First Come basis

Please advise of Allergies or Special Dietary Substitutes requested at time of reservation.





Gourmet Food & Wine Dinner

El Conquistador Restaurant | Enkidu Wines | Fri. December 7, 2018 | 7 - 10 pm

FIRST COURSE

Shellfish Trio Snow Crab Claw, Jumbo Prawn & Lobster Claw with trio of Sauces
Enkidu, E Cuvee MS Rhone White, 2016

*El Conquistador Bread Service,
Roasted Garlic Balsamic, Olive Oil & Champagne Mousse*

SECOND COURSE

Duck Confit Salad with Bacon Wrapped Water Chestnuts,
Rose' Wine Pomegranate & Citrus Vinaigrette
Enkidu, Shamhat Rose' 2017

INTERMEZZO

Passion Fruit & Lime Sorbet served with Passion Fruit & Mango Relish

FOURTH COURSE

Grilled New Zealand Lamb Chops with Enkidu Cabernet Demi-Glace paired with Fresh Swordfish topped with Enkidu Cabernet Maître' d Butter, Rosemary Brie Escalloped Potato and Roasted Baby Vegetables
Enkidu, E Sonoma County Cabernet Sauvignon, 2016

FIFTH COURSE

Chef's Homemade Rolled Apples Pie, Vanilla Bean Ice Cream with Late Harvest Chardonnay Caramel Sauce & Peanut Brittle
Enkidu, Late Harvest Viognier Chardonnay

*Please contact Michelle Love at 352-324-3930 for any Special Dietary Requests
MissionInnResort.com*

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72 hour cancellation required. Service charge and tax are additional.
Prepared by Executive Chef Billy Connolly & Director of Food & Beverage David Trotter*