



# Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

**FRIDAY,  
OCTOBER 18, 2019**

*Dinner starts promptly at 7:00 p.m. please!*

*Zoe Warrington, Penfolds Winery Australian Ambassador,  
Executive Chef Billy Connolly, and Director of Food & Beverage  
David Trotter, Present a Five Course Dinner and Wine Pairing.*



**FEATURING LIMITED EDITION WINES  
FROM PENFOLDS VINEYARDS & WINERY,  
ADELAIDE, AUSTRALIA**



*MissionInnResort.com*

**\$95<sup>++</sup> per person**

***\$5 Discount when Reserved by September 14, 2019***

***\$10 Members' Discount when Reserved by Sept. 14, 2019***

*<sup>++</sup>21% Service Charge & Sales Tax are Additional*

**Reservations 352.324.3930**

*Limited Seating - First Come basis*

*Please advise of Allergies or Special Dietary Restrictions at time of Reservation.*





# Gourmet Food & Wine Dinner

*El Conquistador Restaurant | Penfolds Wines | Friday, October 18, 2019 | 7 - 10 pm*

## **FIRST COURSE**

Carpaccio Duet of Ahi Tuna with Traditional Accompaniments and  
Australian Barramundi with Blood Orange and Pickled Radish  
**Penfolds Bin 51 Eden Valley Riesling 2018 : Rating 92 points WA**

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

## **SECOND COURSE**

Chardonnay Roasted Pheasant Salad of Baby Greens, Julienned Carrots,  
Dried Cherries, Pine Nuts and Goat Cheese with Sour Cherry Vinaigrette  
**Penfolds Bin 311 Chardonnay 2017: Rating 91 points WA**

## **INTERMEZZO**

Intermezzo of Homemade Kiwi & Raspberry Sorbet, **Penfolds Bin 28 Shiraz**  
Pineapple-Ginger Gel & Fresh Berries

## **FOURTH COURSE**

Grilled Australian Veal Chop paired with Jumbo Prawn,  
**Penfolds Bin 389 Cabernet/Shiraz** Hunter Sauce, Sweet Potato Purée,  
Creamed Spinach Stuffed Artichoke Heart Cup with Fresh Caramelized Beets  
**Penfolds Bin 389 Cabernet/Shiraz Blend 2016 : Rating 91 points WA / 92 points WS**

## **FIFTH COURSE**

Homemade Buttery Pecan Ice Cream in Chocolate Vessel  
with Chef's Special Cookie and Banana Tawny Port Truffle  
**Penfolds 20 Year Grandfathers Port : Rating 95 WE — James Suckling 93 points**

*Please contact Michelle Love at 352-324-3101 Ext. 7161 for any Special Dietary Requests [MissionInnResort.com](http://MissionInnResort.com)*

*\$95 per person | \$5 Discount by Sept. 14, 2019 | Members' \$10 Discount by Sept. 14, 2019  
72 hour cancellation required. Service charge and tax are additional.  
Prepared by Executive Chef Billy Connolly & Director of Food & Beverage David Trotter*