



Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

**WEDNESDAY
MAY 6, 2020**

Dinner starts promptly at 6:30 p.m.

*Jeff Meyer, VP & Senior Winemaker Terra d' Oro Winery
Executive Chef Mark Zollo and Director of Food & Beverage
David Trotter Present a Five Course Dinner and Wine Pairing*



**FEATURING LIMITED EDITION WINES FROM
TERRA D' ORO HISTORIC SIERRA VINEYARDS**



MissionInnResort.com

\$99⁺⁺ per person | Members \$89⁺⁺ per person when reserved before Sunday, April 14

⁺⁺ Denotes 21% Service Charge & 7% State 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 | Terra d' Oro Winery | Wednesday, May 6, 2020 | 6:30 - 10 pm

FIRST COURSE

Smoked Pheasant Carpaccio with a Mango relish
Terra d Oro Petite Syrah

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

SECOND COURSE

Seafood Ceviche` Salad - Scallops, shrimp, lobster and crab in a fresh citrus marinade
Terra d Oro Chenin Blanc Viognier

THIRD COURSE

Moscato Intermezzo
Made from the Tera d Oro collection with a hint of Key Lime and Peppermint

FOURTH COURSE

Braised Beef Short Rib
With Roasted Garden Vegetables and Wild Mushroom Risotto
Terra d Oro "130+ Year Old Vines" Deaver Vineyard Zinfandel

FIFTH COURSE

Wild Cherrie Vanilla Bean Ice Cream Crepe`
Terra d Oro Zinfandel Port

Special Ride the Elevator Home Rate \$119 + Resort Fee and Tax for any guest attending the dinner.

Please contact Crystal at 352-324-3101 Ext. 7161 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 Mark Zollo & Director of Food & Beverage David Trotter