

Craft Spirit Dinner

A FIVE COURSE DINNER WITH ALL FLORIDA DISTILLED
CRAFT SPIRITS PAIRINGS & SPECIAL RAFFLE

**SATURDAY,
MAY 15, 2021**

Dinner 7:00 pm to 10:00 pm

Presented by Executive Chef Billy Connolly and Chef James Schuman



FEATURING:



**MARLIN & BARREL
SMALL BATCH
CRAFT DISTILLERY
FERNANDINA BEACH, FLORIDA**

Guest Host: Roger Morenc – Founder & Owner

\$109.00 per person when reserved before April 15, 2021

\$119.00 per person after 4.15.21

Members - \$99.00 per person when reserved before April 15, 2021

\$119.00 per person after 4.15.21

21% Service charge & 7% tax are additional.



Reservations 352.324.3930 or EXT. 7161

Limited Seating - First Come basis

All Florida Distilled Craft Spirits

FIRST COURSE-APPETIZER

Chef's Special Seasoned Grilled Venison Lettuce Wrap
Marlin & Barrel 2nd Street Gin & Tonic with Citrus Twist

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

SECOND COURSE-SOUP

Roasted Red Pepper Bisque with a Jumbo Grilled, Smoked Sea Scallop
Marlin & Barrel Venture Smoked Pepper Vodka Bloody Caesar

INTERMEZZO

Homemade Marlin & Barrel Blossom Orangecello Sorbet

FOURTH COURSE-ENTRÉE

Peppercorn Encrusted "Prime" New York Strip Steak with Oyster Mushroom Ragout,
Steak Fries Laced with Truffled Salt and Parmesan Cheese, Fried Carnival Cauliflower
Marlin & Barrel Shoreline Whiskey Old Fashioned

FIFTH COURSE-DESSERT

Chef's Dark Chocolate, Flourless Cake with Homemade Zabaione Sauce
Marlin & Barrel Bearing Espresso Rum Cappuccino Cocktail

*Limited Number of Bottles of these fine spirits available for sale on a first-come basis.
Please join us for Cigars around the Fire Pits after Dinner. Cigars for sale at La Margarita Bar.*

*\$109.00 per person when reserved by April 15, 2021 | \$119.00 per person after April 15
5 Business days cancellation required. 21% Service charge and 7% tax are additional.
Prepared by Mission Inn Resort Executive Chef Billy Connolly and Chef James Schuman*