



Gourmet Food & Wine Dinner

**FOLEY FAMILY WINES OF SANTA ROSA, CALIFORNIA
AND EXECUTIVE CHEF MICHAEL MCBRIDE
INVITE YOU TO ENJOY A FOUR COURSE DINNER
WITH WINE PAIRINGS**

**SATURDAY,
SEPTEMBER 24, 2022**

*Blue Agave Margaritas at 6:30 p.m.
Dinner starts promptly at 7:00 p.m.*



**FEATURING LIMITED EDITION WINES
FROM FOLEY FAMILY WINES**



FOLEY FAMILY WINES
Real Vineyards. Real Wineries. Real Wines.



mission inn
RESORT & CLUB

MissionInnResort.com

\$120⁺⁺ per person | Members \$108⁺⁺ per person when reserved (Ext 7161) by September 6th

Reserve a private table or join a community table.

⁺⁺21% Service Charge & 7% Sales Tax are Additional

For more details call 352.324.3930

Reservations can be made on our Shopify page — Limited Seating - First Come Basis
Please advise of allergies or special dietary restrictions at time of reservation.





Gourmet Food & Wine Dinner

El Conquistador Restaurant | Foley Family Wines | Saturday, September 24, 2022 | 6:30 - 10 pm

1ST COURSE

BARBACOA LOBSTER TACO STACK

Smoked lobster medallions, tortilla sails,
mango vinaigrette, refritos frijoles negros, pablano yam mash, guacamole

Pinot Gris, The Four Graces, Willamette Valley

2ND COURSE

SOUTHWESTERN CAESAR SALAD

Chiffonade infant greens, tequila vinaigrette, tlacoyos (corn cakes),
smoked salmon curls, manchego crisp

Fume Blanc, Ferrari-Carano, Sonoma

~ side by side ~

Chardonnay, Silverado Vineyards, Carneros

3RD COURSE

XALAPA MOLE VERDE' MARINATED PORCHETTA TENDERLOIN

Red chili, portabella, roasted garlic stuffing, partnered with Snapper Vera Cruz-“hoja santo”
succulent fish wrapped in zucchini blossoms with salsa verde, accompanied by
saffron yuca mash, grilled chayote, sweet corn relish splash

Red Blend, Chalk Hill, Sonoma Coast

El Conquistador bread service with roasted garlic balsamic, olive oil and champagne mousse

4TH COURSE

EL CONQUISTADOR FLAN

Rich vanilla bean and cacao custard, caramelized banana, poached pear

Brut, Banshee, Sonoma Valley

*\$120++ per person | Members \$108++ when reserved (Ext 7161) by September 6, 2022
Cancellation notice required by Sept.12, 2022. 21% Service charge and 7% tax are additional.
Prepared by El Conquistador Chef, Patrick Gottschall & Director of Food & Beverage, Carlos Miranda*