



# Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

**SATURDAY**

**SEPTEMBER 19, 2015**

*Reception 6:00 p.m. to 7:00 p.m.*

*Dinner 7:00 p.m. to 10:00 p.m.*

*Presented by Mission Inn Executive Chef Danny Connolly  
& Troy Branahan, Southern Wine & Spirits*



**FEATURING:**

**JOEL GOTT WINES,**

**ST. HELENA, CALIFORNIA**



JOEL GOTT

**\$75.00 per person | Members \$65.00 per person**

*Service charge & tax are additional.*



**Reservations 352.324.3101 Ext. 7161**

*Limited Seating - First Come basis*

*Please advise of any special dietary needs upon securing reservation so we may attempt to accommodate.*



# *Gourmet Food & Wine Dinner*

*El Conquistador Restaurant | Joel Gott Wines | Saturday, September 19, 2015 | 7 pm - 10 pm*

## **APPETIZER**

Scallop Napoleon

Layers of Seared Scallops, mingled with Yukon Gold Potato Slices

Wilted Baby Spinach, Pink Cauliflower Purée & Salmon Roe

**Joel Gott Riesling**

## **SALAD**

De-Constructed Caesar Salad

Romaine Lettuce, Homemade Croutons, Caesar Dressing, Cherry Tomato,

White Anchovies, Parmigiano Reggiano Crisp

**Joel Gott Un-oaked Chardonnay**

*Rosemary Asiago Cheese Bread with Sweet Creamy Butter,*

*Seasoned Olive Oil with Balsamic Vinegar & Smoked Salmon Mousse*

## **INTERMEZZO**

Lemon Sorbet, Champagne Splash

## **ENTRÉES**

Grilled Lamb T-Bone, with Minted Roasted Garlic Purée

Served with Gorgonzola Polenta Cake, Golden & Red Teardrop Tomatoes

**Joel Gott 815 Cabernet Sauvignon**

## **DESSERT**

Homemade Bread Pudding Banana Split

With Chocolate, Strawberry & Vanilla Bread Puddings, Topped with Ice Cream & Pineapple,

Strawberry & Chocolate Sauces, Fresh Bananas, Crushed

Walnuts & Whip Cream

**Terra d'Oro Zinfandel Port**

*\$75.00 per person plus service charge & tax | Members \$65.00 per person plus service charge & tax*

*Prepared by Mission Inn Resort Executive Chef Danny Connolly*