



Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

**SATURDAY
JANUARY 7, 2017**

Dinner starts promptly at 7:00 p.m.

*Ser Owner & Wine Maker Nicole Walsh and
presented by Mission Inn Executive Chef Billy Connolly*



FEATURING:

**SER WINERY'S SMALL BATCH WINES
WITH MINIMAL INTERVENTION**



\$75 per person | Members \$65 per person

Service charge & tax are additional.



Reservations 352.324.3930

Limited Seating - First Come basis

Please advise of Allergies or Special Dietary Substitutes requested at time of reservation.



Gourmet Food & Wine Dinner

El Conquistador Restaurant | Nicole Walsh, Ser Winery | Sat., Jan. 7, 2017 | 7 - 10 pm

FIRST COURSE

Chardonnay Seared Scallop Provençal,
Citrus Pesto Whipped Potato, Bacon Rosette
Ser, California, Chardonnay

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

SECOND COURSE

Poached Pear, Arugula & Spinach, Toasted Candied Pecans
with Pinot & Pomegranate Vinaigrette
Ser Lilo Vineyard, Pinot Noir

INTERMEZZO

Orange Muscat Sorbet

FOURTH COURSE

Goat Cheese Stuffed Filet Mignon, atop a bed of Haricot Verts, Au Gratin Wall,
Garden Fresh Zucchini & Heirloom Tomato, Duet of Lobster Claws
topped with Hollandaise & Black Caviar
Ser Coastview Vineyard, Syrah

FIFTH COURSE

House Made Ser Rose' & Strawberry Gelato over Fresh Baked Short Cake,
topped with Marinated Fresh Strawberries and Centennial Chocolate Medallion
Ser Rose' of Nebbiolo

*\$75 per person | Members \$65 per person | \$5.00 off per person when Reserved by Dec. 30, 2016
72 hour cancellation required. Service charge and tax are additional.
Prepared by Mission Inn Resort Executive Chef Billy Connolly*