



Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

SATURDAY
MAY 20, 2017

Dinner starts promptly at 7:00 p.m.

Owner Rudolf Trischler of Una Wines, Executive Chef Billy Connolly & Executive Sous Chef Enrique Diaz



FEATURING:
FEATURING LIMITED EDITION
AUSTRIAN WINES



\$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.



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El Conquistador Restaurant | Una Winery | Sat., May 20, 2017 | 7 - 10 pm

FIRST COURSE

UNA Rosé Braised Short Rib & Seared Bay Scallops with Mission Fig & Petit Pois Mousse

UNA Rosé (2015)

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

SECOND COURSE

Cream of Cauliflower Soup with Goat Cheese Foam

UNA Riesling (2015)

THIRD COURSE

Cherimoya Sorbet on Compressed Watermelon with Sweet Basil Gel

FOURTH COURSE

Game Trio of Bison, Venison and Elk over Wild Game Port Demi-Glace with Black Truffle Potatoes, Pickled Carrots, Radish & Asparagus Ribbons

Gaudium Vinum Galos RW Limited Edition (2014)

FIFTH COURSE

Black Forest Cake, Chambord Truffle & Homemade Cappuccino Gelato

Gaudium Vinum Galos St. Laurent (2014)

Please contact Michelle Love at 352-324-3930 for any Special Dietary Requests

*\$75 per person | Members \$65 per person | \$5.00 off per person when Reserved by May 1
72 hour cancellation required. Service charge and tax are additional.*

Prepared by Executive Chef Billy Connolly & Executive Sous Chef Enrique Diaz