



Gourmet Rum Dinner

A FIVE COURSE DINNER WITH RUM PAIRINGS

SATURDAY

SEPTEMBER 30, 2017

Dinner 7:00 pm to 10:00 pm

Presented by Mission Inn Executive Chef Billy Connolly



FEATURING:

**ALLIGATOR BAY RUMS,
PUNTA GORDA, FLORIDA**

Guest Host: Alexander Voss – Rum Distiller



\$75.00 per person

\$10.00 off per person for the first 15 members by 8.30.17

Service charge & tax are additional.



Reservations 352.324.3930

Limited Seating - First Come basis

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



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APPETIZER

Florida Blackened Alligator with Sweet Corn Cake & Coca-Cola Glaze

Alligator Bay White Rum, Neat, Ice & Coca-Cola

El Conquistador Bread Service,

Roasted Garlic Balsamic, Olive Oil & Champagne Mousse

SOUP

Coconut & Fresh Wild Caught Grouper Soup with Green Plantain Chip

Alligator Bay Coconut Rum, Neat, Ice & Colada Mix with Bamboo Straw

INTERMEZZO

Homemade Key Lime Sorbet

ENTRÉE

Grilled Sugar Cane Skewered Ancho Rubbed Scallop & Rock Shrimp with Bacon Wrapped

Petit Filet Mignon, Spiced Yams, Black Beans & Florida Collard Greens

Alligator Bay Gold Rum, Neat, Ice & El Con Mojito Mix

DESSERT

Chef's Alligator Bay Dark Rum Cake, Dark Rum Truffle,

Double Chocolate Ice Cream with Chocolate Rum Sauce

Alligator Bay Dark Rum (Chocolate Flavor) Neat, Ice, Frothy Rootbeer

\$75.00 per person plus service charge & tax

\$10.00 off per person for the first 15 Members when reserved by August 30, 2017

Prepared by Mission Inn Resort Executive Chef Billy Connolly