



Gourmet Rum Dinner

A FIVE COURSE DINNER WITH RUM PAIRINGS

**SATURDAY
JULY 15, 2017**

Dinner 7:00 pm to 10:00 pm

Presented by Mission Inn Executive Chef Billy Connolly, Executive Sous Chef Enrique Diaz & El Conquistador Chef Michael Mays



FEATURING:

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

Guest Host: Alexander Voss – Rum Distiller



\$85.00 per person | Members \$75.00 per person
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

*\$85.00 per person plus service charge & tax | Members \$75.00 per person plus service charge & tax
Hotel Guest and Members receive \$5.00 off per person when reserved by June 15, 2017
Prepared by Mission Inn Resort Chefs Billy Connolly, Enrique Diaz & Michael Mays*