



Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

SATURDAY

DECEMBER 2, 2017

Dinner starts promptly at 7:00 p.m.

*Lisa Broman of Broman's Cellars & Winery,
Executive Chef Billy Connolly and
Director of Food & Beverage David Trotter
Present a Five Course Dinner and Wine Pairing*



**FEATURING CALIFORNIA'S
BROMAN CELLARS & WINERY
LIMITED EDITION BOUTIQUE WINES**



**BROMAN
CELLARS**



mission inn
RESORT & CLUB

\$85⁺⁺ per person | Members \$80⁺⁺ per person
\$5 Discount before Nov. 15 | 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 | Broman Cellars & Winery | Sat. December 2, 2017 | 7 - 10 pm

FIRST COURSE

Sugar Cane Skewered, Porcini Dusted Jumbo Shrimp, Diver Scallop & Cocktail Crab Claw, over Fresh Arugula with Sliced Radish, Vine Ripe Tomatoes, Oven Roasted Chickpeas, Cracked Black Pepper and with Broman Sauvignon Blanc Vinaigrette
Broman Cellars, Sauvignon Blanc, (2016)

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

SECOND COURSE

Wild Mushroom & Brie Cheese Soup
Broman, Napa Valley Syrah (2002)

THIRD COURSE

Duo of Raspberry & Mint Sorbet

FOURTH COURSE

Bison Tenderloin Filet with Pan Roasted Mushroom Cabernet Reduction and Oven Roasted Half Quail, served with Truffled Duchess Purple Potatoes, Fire Roasted & Smoked Cauliflower and Shaved Brussel Sprout Carrot Puree
Bob Broman Cellars Cabernet Sauvignon (2011)

FIFTH COURSE

Proprietary Red Wine & White Chocolate Mousse in a Chocolate Vessel, Homemade Blueberry Ice Cream & Drunken Berries
Broman Cellars, Napa Valley Proprietary Red Wine (2013)

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

*\$85 per person | Members \$80 per person | \$5.00 off per person when Reserved by Nov. 15
72 hour cancellation required. Service charge and tax are additional.*

Prepared by Executive Chef Billy Connolly & Director of Food & Beverage David Trotter