



# Gourmet Food & Wine Dinner

A FIVE COURSE DINNER WITH WINE PAIRINGS

**SATURDAY  
FEBRUARY 17, 2018**

*Dinner starts promptly at 7:00 p.m.*

*Owner/Wine Maker Rich Hartenberger  
Executive Chef Billy Connolly and  
Director of Food & Beverage David Trotter  
Present a Five Course Dinner and Wine Pairing*



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



***\$85<sup>++</sup> per person | Members \$75<sup>++</sup> 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 | Midnight Cellars & Winery | Sat. February 17, 2018 | 7 - 10 pm*

## **FIRST COURSE**

Avocado & Mango Mousse, Thai Bird Chile, Crisp Lotus Chips, Fresh Cilantro Yuzu Ponzu Sauce  
**Midnight Cellars Vineyard & Winery Chardonnay (2016)**

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

## **SECOND COURSE**

Root beer Braised Pork Belly, Pan Seared Diver Scallop, Malbec Glazed Bacon Rosette,  
Dark Cherry Demi-Glace Bourbon Vanilla Bean Sweet Potato  
**Midnight Cellars, Malbec, (California)**

## **INTERMEZZO**

Orange Panna Cotta, with Raspberry Coulis,  
**Midnight Cellars Full Moon Red Wine Gel, topped with toasted coconut**

## **FOURTH COURSE**

Bison Tenderloin Medallion with Sauce Béarnaise, Paired with Crispy Maple Leaf Farms  
Duck Breast Estate Zinfandel Demi, Goat Cheese Potato Croquette, Garden Fresh Asparagus  
**Midnight Cellars Estate Zinfandel (2013)**

## **FIFTH COURSE**

Old Fashioned Baked Stuffed Apple,  
Vanilla Bean Ice Cream in Chocolate Vessel and Homemade Truffle  
**Midnight Cellars Hannah & Joes Port (2013)**

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

*\$85 per person | Members \$75 per person*

*72 hour cancellation required. Service charge and tax are additional.*

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