

Mission Point Wine Dinner

September 26, 2020

First Course

Baked Camembert & Rosemary Apple Vol au Vents,
Bacon Jam, Rosemary Salt
Paired With Cava Anna de Codorniu Brut, Spain

Second Course

Chilean Sea Bass, Lemon Risotto Cake,
Citrus Butter Poached Langoustine,
Saffron Sauce, Coral Tuile, Dill Oil
Paired With Forefathers Sauvignon Blanc, Marlborough New Zealand

Third Course

Strawberry & Mint Gazpacho Martini

Fourth Course

Bobotie Spiced Ostrich Steak, Vanilla Mash Croquette,
Baby Corn & Carrots, Blueberry Port Sauce,
Gooseberry Gel, Potato Straws
Paired With Quilt Cabernet, Napa, CA

Dessert Course

Caramel & Hazelnut Sphere, Hazelnut Sponge,
Caramel Mousse, Chocolate Mousse, Hazelnut Praline,
Caramel Popcorn
Paired With Sauterne

\$70 per person

Optional Cocktail Hour at 5:30pm \$20



MISSION POINT
GULL LAKE