



MISSION POINT
GULL LAKE



**Kenefick Ranch Wine Dinner
September 30, 2022**

6:00 PM Reception | 6:30 PM Dinner

\$125 per person

1st Course

Roasted Butternut Soup, Bread Crisp, Butternut Squash, Pickled Onions, Cilantro Caviar, Crème Fraiche Foam, Pumpkin Seeds, Spiced Pecan Nuts

Wine Pairing: 2019 Kenefick Ranch Grenache Blanc

2nd Course

Mussels, Pea Risotto, Striped Bass, Passionfruit Champaign Sauce

Wine Pairing: 2021 Kenefick Ranch Sauvignon Blanc

Intermezzo

“Old Fashioned” Sorbet

3rd Course

Beef Tenderloin, Parsnip Puree, Chard Baby Carrots, Potato Fondant, Onion Dust, Parsnip Crisps

Wine Pairing: 2018 Kenefick Ranch Cabernet Franc Caitlin’s Select

4th Course

French Meringue Sphere, White Chocolate Mouse, Dark Chocolate Cake, Cherry Gel, Cherry & Dark Chocolate Bon Bon, Candied Hazelnuts, Cherry Sponge

Wine Pairing: 2018 Kenefick Ranch Pickett Road Red