



MISSION POINT  
*Mystery Dinner*

## APPETIZERS

Home-made veggie spring roll  
Calamari  
Three-cheese baked oysters  
Blackened steak skewers & gorgonzola cheese sauce

### Drink Pairings:

Huckleberry vodka mule  
Amici Chardonnay, Sonoma Coast  
Ridge East Bench Zinfandel, Dry Creek Valley

## 1ST COURSE

Avocado & crab napoleon  
Avocado salad, parmesan crisp, crab napoleon, roasted tomato coulis

Wine Pairing: Kamucha Chenin Blanc, South Africa

## 2ND COURSE

Lobster stuffed colossal shrimp, beef tenderloin medallion, roasted garlic  
mashed potatoes, maple roasted carrots, cabernet demi glaze.

Wine Pairing: Trisaetum Pinot Noir, Willamette Valley

## DESSERT

“Bloody Hand” Vanilla bean cheesecake with wine gelee, chocolate truffle with  
edible gold leaf

Wine Pairing: Saracco Moscato d’asti, Italy