

MISSION POINT

PASSED APPETIZERS

Cocktail Shrimp Shooters
Chicken Salad Mini-Croissant
Spicy Bacon Baked Oysters
Caprese Skewers
Chicken Satay

WINE & COCKTAILS

Molly Dooker "The Boxer" Shiraz Mclaren Vale Australia Cline Cellers Vigonier, California Gin Ricke Sidecar

1ST COURSE

Waldorf Salad - Green apple, grapes, celery, parsley, walnuts, feta, minty yogurt dressing and hot honey drizzle

WINE PAIRING:

Lemelson Vinyards Pinot Gris Tika's Run, Willamette Valley

2ND COURSE

Lobster stuffed 12oz NY strip, bacon wrapped cream cheese & herb pepper popper, fluted mushroom, smoked gouda dauphinoise potato and roasted garlic demi cream sauce

WINE PAIRING:

Ken Wright Cellars Pinot Noir, Willamette Valley

DESSERT

Home-made Classic Grill Reese's cheesecake and strawberry sauce

WINE PAIRING:

Rabetllat Vidal Cava Brut Rose, Spain