

# CHIANTI

SUMMER 2022 // \$125 PER PERSON

## FIRST COURSE

Hudson Canyon Scallop Crudo  
Pickled Watermelon Radish  
Jalapeño Coulis | Ancho Chile Pecans

Sweet Corn Bisque | Whipped Avocado  
Pancetta | Hazelnut

Turnip Carpaccio | Chamomile Vinaigrette  
Black Radish | Chervil | Citrus Supremes

## SECOND COURSE

Chianti Signature Caesar  
Romaine Heart | Parmesan Cracker | Tonnato Mousse  
Tempura White Anchovy | Caesar Dressing

## THIRD COURSE

Japanese Egg Custard | Crispy Snow Crab  
Shimeji Mushroom | Chiffonade Ginger  
Chili Oil | Red Chili Threads

Grilled White Asparagus | Peri Peri Sauce  
Harissa Melon | Almonds | Ayib Cheese

Lake Michigan Walleye | Sunchoke Purée  
Sunflower Seed Pesto | Togarishi Walleye Cracker

## FOURTH COURSE

Whey-Brined Michigan Heritage Pork Tenderloin  
Foie Pâté | Peach Gelée | Brussels Sprouts  
Citrus-Maple Jus | Pomegranate Dust

Elk Tenderloin | Oaxacan Mole  
Pickled Butternut Relish | Grilled Shiitakes  
Rosemary Ash

Chorizo Lake Superior Whitefish | White Beans  
Grilled Baby Leeks | Mussel Sauce | Fustini's Dill Oil

Summer Squash Jam | Tagliatelle  
Fried Brussels Sprouts | Nooch | Aleppo Pepper  
Macadamia Gremolata

## DESSERTS

"Not So Mellow Yellow"  
Lemon Curd | Shortbread | Chocolate-Meringue Stick  
Strawberry Pâte de Fruit | Macerated Strawberry  
Strawberry Dust

"Opera Cake"  
White Chocolate | Dark Chocolate and Almond Cake  
White Chocolate Mousse | Chocolate Ganache  
Brown Butter Ice Cream | Coffee Butter Cream  
Honeycomb | Cara Cara Orange Gel | Rooibos Gastrique

"The Apple"  
Apple Crumble | Blueberry Coulis  
Blueberry Cream Espuma

Sorbet Du Jour

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.

# CHIANTI

PROUDLY PRESENTED BY YOUR  
MISSION POINT RESORT CULINARY TEAM

*John Clements, Executive Chef*

*Chris Andrus, Sous Chef*

*Sam Cakata*

*Sheldon Rattigan*

*Adan Deci*

*Lukas Wiese, Pastry Chef*

