

CHIANTI

FALL 2022 // \$125 PER PERSON

FIRST COURSE

A Study of Onion

Red Onion Jam | Bone Marrow | Taleggio Two Ways
Veal-Onion Consommé | Cipollini Agrodolce

Forest Floor

Pine-Smoked Heirloom Carrots | Pickled Blackberries
Dukka | Charred Michigan Apple Sauce
Labneh | Carrot Chips

A Sea of Citrus

Ahi Tuna | Chive and Citrus Cream
Persian Cucumber | Meyer Lemon Purée | Caviar

SECOND COURSE

Chianti Signature Caesar

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

THIRD COURSE

Ocean Floor

Grilled Spanish Octopus | Black Risotto | Nori Powder
Aji Amarillo Emulsion | Dehydrated Citrus

Ballotine

Pheasant Breast | Brioche-Apple Stuffing | Jamón Serrano
Coriander Jus | Robuchon Potatoes | Crackling

French Class

Sweetbread Ravioli | Vin Jaune and Dijon Jus
Porcini Mushrooms | Root Vegetable Bâtonnets

Charred Fall

Grilled Napa Cabbage | Goma Dressing
Gochujang-Sweet Potato Purée | Furikake | Wasabi Peas

FOURTH COURSE

In the Wild

Venison Backstrap | Chanterelle Purée | Spruce Crumble
Elderberry Ketchup | Roasted Pear | Hen of the Woods
Jus | Smoke

By Land By Sea

Olive Oil Poached Halibut | Radicchio | Romesco
Pickled Mustard Seeds | Charred Tomato Clusters

Boeuf d'Autumn

Braised Wagyu Beef Short Rib
Michigan Spaghetti Squash | Charred Brussels Sprouts
Turnips | Foie Gras | Nebbiolo Jus

Little Hats

Mushroom Tortellini | Smoked Ricotta | Sea Bean Butter
Confit Radish | Sautéed Mushrooms

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

DESSERTS

Chianti's Not So Far From the Tree
Apple Filling Covered in Apple Mousse
White Chocolate | Spiced Caramel | Sweet Biscuits
White Chocolate Aero

A Little Across the Ocean
Malva Bake | Malva Ice Cream | Apricot Gel | Anglaise Gel
Cardamom-Apricot Fruit Roll

The Surprise
Dark Chocolate Mousse
Cashew Dark Chocolate Ice Cream
Dark Chocolate Aero | Cranberry Gel
Piña Colada Powder | "Explosions"

Cozy in Fall
Baked Caramel Custard | Puff Pastry
Whipped Citrus Cheesecake | Macadamia Brittle
Pumpkin Spiced Macaron

Seasonal Sorbet
Strawberry Pâte de Fruit | Macerated Strawberries
Honey Comb | Strawberry Purée

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PROUDLY PRESENTED BY YOUR
MISSION POINT RESORT CULINARY TEAM

John Clements, Executive Chef

Chris Andrus, Chianti Chef

Lukas Wiese, Pastry Chef

Sam Cakata, Lead Cook

Sheldon Rattigan, Lead Cook

Adan Deci, Garde Manger Cook

