

# CHIANTI

\$125 PER PERSON

## STARTERS

Carpaccio of Wagyu Beef  
*Fried capers | Toasted hazelnuts | Parmigiana Reggiano*

Roasted Local Beets  
*Stracciatella | Michigan cherry agrodolce | Pistachio tuile*

Seared Scallop  
*Butternut squash caponata | Tomato jam*

## SALAD

Chianti Signature Caesar  
*Heart of romaine | Brioche crumbs  
Fried white anchovies | Parmesan*

## PASTA

Squid Ink Pasta  
*Littleneck clams | Nduja sausage | Brioche | Vongole sauce*

Duck Confit  
*Gnocchi | Michigan chanterelles | Sage brown butter*

Corn and Ricotta Ravioli  
*Roasted Michigan corn sauce | Pesto ala genovese  
Pinenuts | Cured lemon peel*

## ENTREES

Roasted Chicken Roulade  
*Gnocchi | Braised oxtail and tomato crema  
Haricot vert | Bruléed taleggio*

Pancetta Wrapped Venison Loin  
*Creamy polenta | Glazed heirloom root vegetable  
Valpolicella venison jus*

Seared Michigan Walleye  
*Toasted fregola | Caramelized fennel  
Roasted lemon crème fraîche  
Butter poached Panama Bay prawn  
Black truffle | Sauce Vierge*

Grilled Butternut Squash Involtini  
*Local ricotta | Walnut pesto | Fried brussels sprouts  
Parsnip besciamella*

## DESSERTS

Stracciatella Semifreddo  
*Flourless chocolate cake | Coffee liquor  
Candied hazelnuts | Fresh raspberries*

Lemon Tart  
*Lemon mousse | Flame-kissed meringue  
Panna cotta drops | Limoncello*

Apple Pie  
*Shortbread | White chocolate mousse  
Granny smith apple filling*

Chocolate Cake with Earl Grey Ice Cream  
*Chocolate mousse | Caramelized white chocolate*

\* 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*

*Meredith Mattzela*

*Hannah McCutcheon*

*Sheldon Rattigan*

*Hlonelikhaya Cakata*

*Jelena Majstorovic*

*Caner Isik*