



OLD MISSION
P E N I N S U L A[®]



Food & Wine Pairings Menu

Fire roasted poblano peppers and white cheddar cream, mesquite grilled chicken and sweet corn
Paired with wine from Peninsula Cellars

**House smoked pulled pork and pickled slaw dumplings with a ginger soy glaze,
topped with mixed micro greens**
Paired with wine from Hawthorne Vineyards

Local honey braised turkey salad on a bed of peppery arugula, granny smith apple slaw
Paired with wine from Chateau Chantal

**Poached sweet rock shrimp on a nest of grapefruit and pickled vegetables,
cube of maytag cheese, micro opal basil**
Paired with Brys Estate

**Mixed berry tart with riesling soaked strawberries, blackberries and peaches with
an orange blossom honey glaze**
Paired with wine from Chateau Grand Traverse

**Torn buttery bibb lettuce with shaved almonds, mandarin orange segments, light citrus
and wild flower honey vinaigrette**
Paired with wine from Bowers Harbor Vineyards

Dark chocolate and raspberry truffles with a white chocolate drizzle
Paired with wine from Black Star Farms

Fennel spiced housemade pork sausage with braised red cabbage and a cherry mustard sauce
Paired with wine from 2 Lads Winery

**Beef short ribs with red wine demi sauce served with duchess potatoes, roasted carrots
and micro kohlrabi**
Paired with wine from Mari Vineyards