

FOOD & WINE WEEKENDS

AT HILTON ORLANDO BONNET CREEK

The Taste of Bull & Bear 2017

First Course

Green Pea Cappuccino with White Asparagus Foam & Meyer Lemon Dust

Captain's Wine Pairing: Robert Mondavi, Fume Blanc 2015

Sommelier's Wine Pairing: Capture, "Tradition," Sauvignon Blanc 2014

Second Course

Baby Artisan Green Salad

*Roasted Beets, Roquefort Bleu Cheese, Heirloom Radish, French Green Bean,
Pata Negra Chip, Grapefruit Powder & Champagne Vinaigrette*

Captain's Wine Pairing: La Crema Chardonnay 2015

*Sommelier's Wine Pairing: Hill Family Estate, "Carly's Cuvee, Bonnet Creek Reserve,"
Chardonnay 2014*

Third Course

Shrimp & Black Rice

Pinot Gris Butter Sauce, Micro Herbs, Espelette Oil

Captain's Wine Pairing: Elouan Pinot Noir 2015

Sommelier's Wine Pairing: Laetitia Estate, "Bonnet Creek Resort Reserve," Pinot Noir 2014

Entrée

Petite Filet of Beef with Mushroom Ash

*Purée of Charred Aubergine, Confit Potato with Juniper,
Smoked Baby Carrot, Madeira Scented Demi*

Captain's Wine Pairing: "Saldo," Zinfandel by The Prisoner Company 2014

Sommelier's Wine Pairing: "Southern Belle," Precious Red Blend 2014

Dessert

Warm Chocolate Tart

Espresso Sauce & Tonka Bean Ice Cream

Food & Wine Menu \$125

Captain's Wine Pairing \$45

Sommelier's Wine Pairing \$65