



# MISSION HILL

*Family Estate*

## **THE WINES OF MISSION HILL WINERY WITH INGO GRADY**

**Saturday February 27, 2010, 6pm  
Tigh-Na-Mara Seaside Spa Resort**

Amuse Bouche

Scallop & Lobster Terrine

Lemon Aioli & Wasabi Tobikko

2007 Mission Hill Five Vineyards Sauvignon Blanc

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Roast Butternut Squash and David Woods Goat Cheese Tart,

Twenty Five Year Old Balsamic Vinegar Drizzle

2006 Mission Hill S.L.C. Chardonnay

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Oxtail Ravioli

Celeriac Purée & Syrah Reduction

2006 Mission Hill S.L.C. Syrah

Riesling Granite

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Pan Seared Fraser Valley Pheasant Breast, Soft Polenta Infused with Fresh Herbs,

Roasted Vegetable Ragoût

2006 Mission Hill Quatrain

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"Grilled Cheese"

Ten Year Aged Quebec Cheddar Nestled Between House Made Sourdough

2005 Mission Hill Oculus, From Magnum

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Tigh-Na-Mara Trio

Passion Fruit & Lychee Nut Mousse, Teardrop Ricotta Cheesecake, Raspberry Coulis

Chocolate Glazed Frangipane Timbale

2005 S.L.C. Riesling Icewine

