



ALLIGATOR BAY RUM HIGHLIGHTS GOURMET FIVE-COURSE DINNER AT MISSION INN RESORT



HOWEY-IN-THE-HILLS, Fla. (Sept. 21, 2017) –The Mission Inn Resort & Club will showcase Alligator Bay Rums of Punta Gorda, Florida, at a gourmet five-course dinner prepared by the resort's Executive Chef Billy Connolly, on September 30.

Rum distiller Alexander Voss will guest host the spirited evening to showcase Alligator Bay's traditional handcrafted collection of white, coconut, gold, and dark rums artfully paired with fresh, locally-sourced ingredients.

The evening starts with Florida blackened alligator with sweet corn cake and Coca-Cola glaze, followed by coconut and fresh wild caught grouper soup. The entrée includes grilled sugar cane skewered Ancho rubbed scallop and rock shrimp with bacon-wrapped petit filet mignon, spiced yams, black beans and collard greens. Dessert is a sumptuous marriage of dark rum and chocolate.

The unique dining experience is \$75.00 per person plus service charge and tax. Reservations may be made by calling (352) 324-3930.

Located just 35 minutes northwest of Orlando, Mission Inn is situated amid citrus groves in central Florida's rolling hills. Surrounded by lakes, the picturesque location features graciously appointed guest rooms, suites and villas; four unique restaurants; a tennis academy; Spa Marbella; lakefront marine center; and nature trails.

For additional information, visit www.missioninnresort.com.

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Media Contact:

Karen Moraghan
Hunter Public Relations
(908) 963-6013
kmoraghan@hunter-pr.com