## MISSION POINT

# spring 2017 newsletter

# **Dining at Mission Point**

Exceptional culinary experiences await you Mission Point. Under the direction of our award-winning Executive Chef, Gabriel Vera, Mission Point features five unique restaurants and eateries.



Traditional, house-made Italian pastas, sauces and fare are hallmarks of Chianti. Begin the evening with a cocktail in the Library then savor lovingly prepared cuisine al fresco on the lake view porch accompanied by live piano entertainment.



New this year, a la carte brunch menu in Chianti from 9:00 AM to 1:00 PM on Saturdays and Sundays.

Monday night is a local favorite, Prime Rib night, where Chef carves your meal tableside.

The third week of the month, beginning in June, Chianti will host "The Mission Point Cookbook Series". Each

month, our culinary team will showcase its depth of skill and knowledge by creating their takes on a few dishes from classic cookbooks. In June, the team will prepare several items from Essential of Classic Italian Cooking by Marcella Hazen.



The Round Island Bar & Grill is a family-friendly culinary hub featuring all-day dining, signature drinks from our cocktail garden and indoor and outdoor seating. Round Island Bar & Grill is a true Mackinac Island experience. Made to order omelets are featured on the breakfast buffet daily and Crab Leg Night is featured each Wednesday for only \$29 per person.



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Bistro on the Greens pairs great summer bistro dishes with extraordinary views. Overlooking the Greens of Mackinac, our picturesque 18-hole putting course, this popular spot features outdoor seating. We've added something truly special to our alfresco dining at Bistro on the Greens, a lounge area overlooking the straits complete with fire pits.



The perfect place to try a glass of Mission Point's privately labeled wines and curated vintages from France, Italy and California, as well as an assortment of charcuterie, cured meats, artisan cheeses, pickled vegetables and house-made chocolates, and as of June 15, barrel-aged Negroni and Manhattan cocktails.



Enjoy artfully crafted lattes made with Lavazza coffee and a our made-from-scratch croissants or lemon bars. You will also find grab-and-go foods, Mission Point wines and pasta sauces. Enjoy the views and take a moment to check your email using our free Wi-Fi.

Take a jar of Mission Point's marinara sauce home with you tonight. They can be purchased in Boxwood Coffeeshop and Café

Mission Point's exceptionally curated Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon and Blanc de Blanc are available for purchase in Boxwood Coffeeshop and Café.



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