



*“Celebrate Spring with Vic Bourassa of Bourassa Vineyards, Napa Valley and  
with Chef Irv Miller of Jackson’s Steakhouse”*

*Another wine and food event presented by Aragon Wine Market  
and Jackson’s Steakhouse*

**—TO START—**

Artisanal cheese tasting with farmstead cheese handcrafted from Guernsey cows with homemade flatbread and crudités: Bama Jack, Pepato Asiago and Perdido paired with Shramsberg Blanc de Blanc NV, Napa Valley, California.

**—SECOND PAIRING—**

Cherry and yellow tomato salad with baby arugula, crispy wild cherrywood-smoked bacon, Vidalia onion relish, and garden-herb balsamic vinaigrette paired with Bourassa Vineyard’s Merlot 2006, Napa Valley, California.

**—THIRD PAIRING—**

Pecan-dusted coastline red snapper, fried Apalachicola oysters with hot pepper jelly, and Port St. Joe shrimp ’n’ grits paired with Bourassa Vineyard’s Chardonnay 2008, Napa Valley, California.

**—FORTH PAIRING—**

Beef tenderloin with shallots, portobello mushrooms with whiskey pan-reduction sauce, snip-top carrots, and Bayside Blue Cheese whipped potatoes paired with Bourassa Vineyard’s Harmony Blend 2005, Napa Valley, California.

**—TO FINISH—**

Sweet Home Farm Cheese Fudge melted over homemade honey cake with fresh berries and candied-pecan dust.