



"Emerald Coast meets the Gold Coast"

"Celebrate California: Emerald Coast Meets Gold Coast"

A wine and food event presented by Anna's Fine Wines and Jackson's Steakhouse

—Reception—

Plated dim sum;
steamed pork dumpling, roasted shiitake mushrooms
with oyster sauce and shrimp toast

Shooting Star Black Bubbles Sparkling Syrah, Lake County, California NV.

—Second Pairing —

Farmer's market spring vegetable succotash with pancetta, radicchio,
rocket and fresh dill dressing vinaigrette

TuTu Pinot Grigio, Lodi, California 2009

—Third Pairing—

Gnocchi with Port St. Joe shrimp, Pacific Dungeness Crab, Cedar Key littleneck clams, tomato, garlic,
lemon, fresh herbs and Napa Chardonnay

Sanford Santa Rita Hills Pinot Noir, Lompoc, California 2007

—Fourth Pairing—

Rosemary-grilled beef tenderloin with fresh herb and pepita-Asiago polenta, red wine reduction sauce, fried
capers, shaved Parmesan and Sonoma-smoked olive oil

Salvestrin Cabernet Sauvignon, St. Helena, California 2006

—To Finish—

Orange County-style steakhouse cheesecake with local strawberry & blueberry
topping and fig-infused balsamic syrup