



"End of Harvest"

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

—Reception—

Zucchini and Yukon Gold Potato Cake with Fromage Blanc and
Fresh Chives as well as a Szechuan-Spiced Duck Meat Saté with
Annatto, Orange and Sorghum Glaze

Paired with Llopart Brut Rose Reserva Cava, 2006, Spain

—Second Pairing—

Southern-Fried Poussin (Baby Chicken) with Tasso Cream Reduction
and Garlic Whipped Potatoes

Paired with Landmark Chardonnay Overlook, 2007, Sonoma, California

—Third Pairing—

Slow-Roasted Pork Shoulder with Jus de Jambon Lié, Country Collard
Greens and Maque Choux;

Paired with Alto Moncayo Veraton Garnacha, 2008, Campo de Borja, Spain

—Fourth Pairing—

Braised Boneless Beef Short Ribs with Zinfandel Mustard, Vegetable
Brunoise and Mushroom Barley Risotto;

Paired with Seghesio Zinfandel Sonoma, 2008, Sonoma, California

—To Finish—

Cassis-Poached Seckel Pear in Pumpkin Spice Crème Brûlée with
Caramelized Turbinado Sugar

Price \$65 plus tax and gratuity. Reservations (850) 469-9898