



Celebrate South America

A Food and Wine Event

presented by Aragon Wine Market and Jackson's Steakhouse

To Start

Grilled tortilla

topped with goat cheese, Venezuelan spiced pork,
Peruvian purple potato relish and mojo rojo

Or

Black-eyed peas fritter

with aji salsa verde and sweet potato pudding

Both starters will be paired with De Martino Reserva Sauvignon Blanc, Chile, 2011

Second Course

Gumbo greens, frijoles and potato soup

with chorizo chimichurri and grated Manchego cheese
paired with on Rodolfo Torrontes, Argentina, 2010

Third Course

Sautéed gingered shrimp

drizzled with ponzu butter sauce with mixed fry of bay scallops, annatto Bomba rice, green
and red chilies, chickpeas, edamame and scallions topped with daikon sprout ensalada
paired with Santa Ema Merlot, Chile, 2009

Fourth Course

Open-fired and roasted cumin- and coriander-rubbed beef tenderloin medallion
with portobello mushroom-Chilean pepper demi-glace and grilled sweet corn polenta
with pancetta crema

paired with De Martino Carmenere, Chile, 2009

To Finish

Tres leches cake

with dulce de leche port wine meringue and chipotle-cinnamon dust