



"A Taste of the Season"
A wine and food event presented by Jackson's Steakhouse
And Richard Liveakos, of Stacole Fine Wines

Reception

Basil, goat cheese, and chickpea hummus tapenade and sun-dried tomato crostini,
Capicola chips, grilled asparagus tips, and roasted sweet red pepper relish
paired with Secco Rose, Italy NV

Second Pairing

Falafel and Sicilian-style spinach over rusk toast with charred sweet corn and
cucumber raita, finished with an East Hill orange blossom honey drizzle
paired with Mason Sauvignon Blanc, Napa Valley, California 2011

Third Pairing

Skewered crispy salmon belly and tamari dipping sauce, seared tuna slice, topped
with curry oil and spicy cashew sauce, served alongside a sesame seaweed salad
*paired with Siduri Pinot Noir, Santa Lucia Highlands,
Oregon and California vineyards 2010*

Fourth Pairing

Prime New York strip medallion with creamy quinoa and caramelized carrots with
primavera vegetable brunoise
paired with Chappellet Cabernet Sauvignon, Napa Valley, California 2009

To Finish

Lillian, Alabama strawberries with pouring cream and amber agave drizzle