



## "A Taste of the Season"

A wine and food event presented by  
Jackson's Steakhouse and Distinctive Kitchens

### Reception

Chicken-fried veal sweetbreads with black-pepper cream sauce crostini with Brie, caramelized Vidalia onions, sliced Anjou pears, spiced walnuts and scallions

*Domenico de Bertiol Prosecco di Conegliano NV, Italy*

### Second Pairing

Sautéed shrimp caponata with pork belly, wilted kale  
and Cantonment white Cheddar grits

*De Martino Legado Chardonnay Reserve, Chile 2007*

### Third Pairing

Pappardelle with Cornish game-hen confit, roasted acorn squash, wild mushrooms, brown butter sauce and fresh chives

*Primarius Pinot Noir, Oregon 2008*

### Fourth Pairing

Roast beef tenderloin medallions with sweet corn and butter bean succotash  
with buttermilk mashed potatoes

*Annabella Cabernet Sauvignon, Napa Valley, California 2007*

### To Finish

Baked sweet potato and Granny Smith apple cobbler with cinnamon and sugar dust,  
vanilla ice cream and crispy basil

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