



"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