



Jackson Family Wines Vintner's Dinner

Prepared by Executive Chef Mark Santiago

Wines Presented by MASTER OF WINE Mollie Battenhouse

November 8, 2018

RECEPTION

WINE: Alcance Gran Reserva Chardonnay, Cusco Vineyard, Valle de Itata, Chile



1st Course—Passed Appetizers

Grilled Fig & Prosciutto with Honey Balsamic Drizzle
Potato Leek Bisque with Crab Lemon Chive Essence Shooters
Roasted Wild Mushroom Bruschetta, Herb Goat Cheese, Balsamic Drizzle

WINE: Yangarra Estate Roussanne, McLaren Vale, Australia



2nd Course

Pan Seared Duck Breast with Grilled Persimmon Purée & Seared Foie Gras,
Brioche Crostini, Apple Fig Compote, Aged Balsamic Drizzle

WINE: Penner-Ash Pinot Noir, Yamhill-Carlton, Oregon

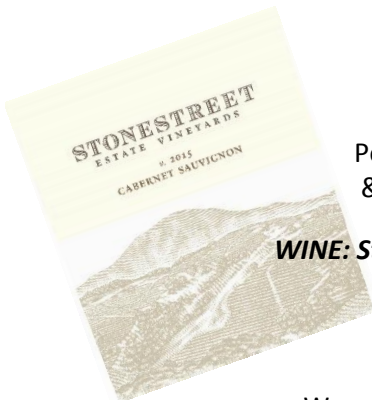
3rd Course

Pear, Matcha & Ginger Sorbet

4th Course

Pomegranate Braised Beef Short Ribs, Roasted Delicate Squash
& Heirloom Honey Thyme Carrots with Butter Seared Gnocchi

WINE: Stonestreet Estate Cabernet Sauvignon, Alexander Valley, California



5th Course

Warm Salted Carmel Apple Gallette with Edgars Bourbon Caramel Sauce

WINE: Benvolio Estate Bottled Prosecco, Friuli, Veneto, Italy



\$100 per person ++

Please call (912) 443-2022 for Reservations (Limited Seating)

