

KITCHEN

TRAVELLE

AND BAR

WINE DINNER
featuring

MASTER SOMMELIER THOMAS PRICE

MAY 4TH, 2016

*A comparative tasting between Old World vs. New World wines featuring
5 Jackson Family Wine and 6 other Master Sommelier picked wines from the Old World.*

Benvolio Prosecco

Seared Scallops, Crispy Iberico Ham, Uni, Charred Pineapple
Stonestreet Chardonnay 2012 vs. Moillard Grivot Chablis 2013

Crispy Pork Belly & Octopus, Charred Ramps, Pickled Apricot Gastric
Champ De Reves Pinot Noir 2012 vs. Moillard Grivot Burgundy 2013

Rabbit Sausage, Parsnip Purée, Caramelized Fennel, Citrus Jus
Bootleg 2012 vs. Chateau Vignot 2012

Grilled Coriander Crusted Lamb Loin, Muhammara,
Heirloom Carrots, Carrot Top Green Chermoulah
Yangarra Shiraz 2012 vs. Courbis St. Joseph 2012

Oven Roasted Prime Rib Eye, Morel Mushroom & Caramelized
Shallot Ragout, Smoked Pomme Purée, Black Truffle Jus
Fortress Cabernet 2012 vs. Vega Sindoa Cabernet 2013