

OLD WORLD VS. NEW WORLD



JACKSON FAMILY WINE DINNER

Passed Starters

FOIE GRAS CROSTINI fig vincotto, micro chives

VEAL MEATBALL porcini gravy, osetra caviar

GRILLED & CHILLED PRAWN champagne cocktail sauce

MEDITERRANEAN TUNA TARTARE crispy phyllo cup, micro basil

paired with **HENRIOT BRUT SOUVERAIN | FRANCE**

First Course

GRILLED OCTOPUS SALAD

citrus braised & grilled octopus, white bean, radicchio,
roasted chanterelles, lemon pepper vinaigrette

paired with **DIATOM CHARDONNAY | CALIFORNIA**

Second Course

AMATRICIANA

san marzano tomato, guanciale, kalamata olives, mezza rigatoni,
parmigiana reggiano, focaccia chip

paired with **IL FAUNO TOSCANA | ITALY**

Third Course

BRAISED LAMB SHANK

kona-rubbed & anakota-braised lamb shank, parmesan risotto,
asparagus, grand cru black cherry demi

paired with

ANAKOTA CABERNET SAUVIGNON | CALIFORNIA

LASSEGUE GRAND CRU | FRANCE



Fourth Course

BLACK FOREST CHEESECAKE

shaved chocolate, champagne-bing cherry reduction