



JACKSON FAMILY WINE DINNER MENU

First Course

Seared Cauliflower, Sun Choke Puree,
Celery Hearts, Harissa vinaigrette

Atalon Sauvignon Blanc

Second Course

Sea Scallop

Preserved lemon risotto, arugula pesto

Freemark Abbey Chardonnay

Third Course

Angus Beef Duo

Petite Filet au Poivre & Braised Short Rib
Whole grain mustard potatoes, chimichurri

Stone Street Monument Ridge Cabernet Sauvignon

Fourth Course

Pappardelle Pasta

with Spiced Duck Bolognese

Tenuta Di Arceno Chianti

Artisanal Cheese

Manchego, Epoisses, Laura Chanel Brie

Arrowood Late Harvest White Riesling