



"Celebrating a Historic California Winery"

A wine and food event presented
By Aragon Wine Market and Jackson's Steakhouse

First Pairing

Gulf coast cruda trio with orange-sherry vinaigrette and grape seed oil-popped corn
dusted with chili spice and sea salt.

Paired with JCB 21 Sparkling Wine, Cote d'Or, Burgundy, France, NV

Second Pairing

Grits arancino with shrimp and country gravy.
*Paired with Buena Visa Chardonnay, Carneros Valley,
Sonoma County, California, 2009*

Third Pairing

Andouille-stuffed roasted quail, field greens and spoon bread.
Paired with Buena Vista Pinot Noir, Carneros Valley, Sonoma County, California, 2011

Fourth Pairing

Bordeaux-braised pork cheeks with baby carrots, spring onions, garlic-roasted
fingerling potatoes and chicharron.

*Paired with Buena Vista "The Legendary Badge" red blend,
Sonoma County, California, 2012*

To Finish

Strawberry shortcake bombe