



Jackson Family Wines Spire Luxury Wine Collection

Wednesday, January 26, 2022

RECEPTION

Chef's Selection

Quince meringues, Crab wonton crisps, Almond butter chicken skewers

**Stonestreet Estate Vineyards, Chardonnay, 2017, Alexander Valley,
Sonoma County, California**

FIRST COURSE

Quail and Pheasant Terrine

House pancetta wrapped quail and pheasant terrine, dried plum mustard jam,
olive oil peppercorn challah crumb

Penner~Ash Wine Cellars, Pinot Noir, 2018, Willamette Valley, Oregon

SECOND COURSE

Pork Sugo

Roasted pork sugo, gorgonzola and cassis mascarpone tortellini, roasted fennel reduction

Il Fauno di Arcanum, Super Tuscan, 2018, Tuscany, Italy

ENTRÉE

Dry Aged New York Strip

Sautéed chestnut mushrooms, crispy shitake, bacon brussels salad,
green peppercorn demi, pomegranate pearls

**Mt. Brave, Cabernet Sauvignon, 2018, Mt. Veeder,
Napa Valley, California**

DESSERT

Poached Grape

Poached vanilla and cardamom grape soup, cocoa mousse

**Les Cadrans de Lassegue, Saint-Émilion Grand Cru,
2017, Bordeaux, France**

Tom Gannon, Regional Manager of Spire Collection

Robert Martin, Executive Chef