



October 12, 2016



### **"Viva Italia"**

#### **A wine and food event presented by Jackson's Steakhouse**

Jackson's Steakhouse is proud to present a wine and food tasting, "Viva Italia," Thursday, November 10, 5:30 p.m., at Jackson's Steakhouse.

Few countries take their autumn harvests as seriously as Italy. Visit any hilltop town or small city on a weekend in the fall and you're likely to run into plenty of fresh markets, weekend feasts and food festivals celebrating the season.

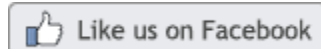
With the Italian fall harvest season serving as the inspiration for the tasting, we have hand selected four stellar Italian wines to complement a selection of creative Italian dishes as prepared by Chef Irv Miller. In addition to the stellar menu

#### **For Immediate Release**

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selected for the evening, a soloist from the Pensacola Opera will entertain guests during the presentation of the main course with a selection of two Italian arias.

The featured menu presentation for the evening is as follows:

#### Antipasto

Parma prosciutto carpaccio with Vivaldi Gorgonzola, roasted pear, toasted walnuts, balsamic vinegar reduction and roasted garlic crostini paired with La Luca Sparkling Rose, Treviso, Veneto, Italy NV

#### Primo

Fettuccine with wild mushrooms featuring porcini and shiitake mushrooms, rapini, pancetta, Tuscan herb extra virgin olive oil and shaved Parmigiano-Reggiano paired with Carpineto Dogajolo Bianco, Tuscany, Italy

#### Secondi

Pork Milanese pomodoro: egg-dipped, breaded, and skillet-fried cutlet with lemon, heirloom tomato sauce, Caciotta al Tartufo, and dressed greens paired with Ridolfi Rosso di Montalcino DOC, Tuscany, Italy

Followed by:

Bistecca Fiorentina - featuring an herb-basted and hickory-fired petite rib eye with buttered spinach paired with Carpineto Chianti Classico Riserva DOCG, Tuscany, Italy

#### Dolce

Rosemary olive oil cake with candied almonds and blood-orange crema

The event cost is \$75 per person plus tax and gratuity and will include four wines and five courses. Seating is limited; reservations required. Be sure to make yours by calling Jackson's Steakhouse: (850) 469-9898.

