

June 17, 2016



A Jacksonian Dinner: A Historic Food and Wine Event

Jackson's Steakhouse is proud to introduce a new food and wine event, "A Jacksonian Dinner," on Sunday, July 17, at 5:30 p.m.

Pensacola has a storied history spanning almost 500 years. One of the most important events was the date Florida was relinquished by Spain and became part of the United States. This inception occurred on July 17, 1821, and was conducted by U.S. army troops under the command of the first governor, Andrew Jackson. The site where the transfer of ownership happened-Plaza Ferdinand-still exists, right outside our front doors. A bust of Andrew Jackson now stands in the Plaza commemorating the event.

This historic event served as the inspiration for the development of Jackson's as the interior is

For Immediate Release

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filled with symbolic décor that honors the event. Andrew Jackson's signature serves as the restaurant's logo. The chandeliers mimicking the Plaza's tree roots, the one-of-a-kind mural, and the French door-lined walls that overlook the Plaza create an atmosphere that invites you into the Plaza to be a witness to the event.

This July 17 will mark the 195th anniversary of this historic event - Florida surrendered by the Spanish, officially becoming a U.S. territory, where the 23-starred flag was first raised. With these events serving as inspiration, we have hand selected four stellar Spanish wines to complement a selection of period dishes, prepared by Chef Irv Miller, that focus on Florida and Spanish heritage foods representing Pensacola. In addition to the meal, there will be a historic presentation commemorating the event. The menu is as follows:

Reception

Chili-marinated Spanish olives with feta, basil, roasted heirloom tomatoes, and hardtack

First Course

Chargrilled Gulf oysters with serrano and garlic butter paired with Destello Cava Brut, Catalonia, Spain NV

Second Course

Pan-fried red snapper with caramelized spring onions, rainbow carrots with citrus butter and olive oil broth paired with Príncipe de Viana Garnacha Rosado, Navarra, Spain 2013

Third Course

Spanish-style braised chicken with Serrano ham, sweet red peppers, tomatoes, and saffron rice paired with Príncipe de Viana Tinto Crianza, Navarra, Spain 2012

Fourth Course

Slow-roasted pork with smoky collards, tomato jam, and Florida sweet corn spoon bread paired

with Bodegas Juan Gil 12 Meses Silver Label
Monastrell, Jumilla, Spain 2013

To Finish

Stone fruit empanadas with Pedro Ximenez
sherry reduction and pistachio ice cream

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.

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