

September 2, 2016



### **Palafox to Plate: A Food and Wine Event**

In an effort to celebrate and promote agriculture and livestock of nearby farms and the food-producing community in Northwest Florida, Chef Irv Miller will be presenting our first "Palafox to Plate" event on Thursday, October 6, 5:30 p.m. at Jackson's Steakhouse highlighting available ingredients from Downtown Pensacola's Palafox Market, including the freshest Gulf to Table catch sourced from our very own local seafood markets' retail counters.

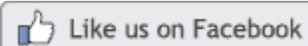
Now in it's ninth year, Palafox Market is a year-round, open-air market stretching the entirety of Martin Luther King Jr. Plaza beginning at the corner of Palafox and Garden streets and stretching to Wright Street in historic downtown Pensacola. The Market is open every Saturday

### **For Immediate Release**

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### **Stay Connected**



9:00 a.m. until 2:00 p.m. and features over 100 vendors, most from within a 50-mile radius of Pensacola.

For this dinner Chef Miller will forage the Market for the freshest ingredients which will be delivered to the restaurant day-of the event. He will present a five-course, handcrafted meal based on his findings and using seasonal cooking techniques. This innovative, multicourse dinner will be inspired by the vibrant flavors of the season and as such, the menu will be created the day of the event with final touches completed just prior to the dinner!

In keeping with the theme of the evening - promoting healthy, sustainable, community-based food programs - we will pair four of the five courses with an organic and/or biodynamic wine with all of the vineyards adhering to sustainable practices.

Palafox to Plate - it's a way of eating. It's a way of thinking. It's a way of cooking. It is Jackson's way of supporting the local farming economy and the overall local economy. 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.

