

JJ's cordially invites you to join Marc Laderriere, President of Vina Robles for a dinner highlighting wines from Vina Robles matched with selections of JJ's cuisine.

The dinner will take place on the evening of Wednesday, March 28th, 2012 at 7:00 pm in JJ's Saber Room.

Menu

Reception Wine

Vina Robles White Four 2010

1st Course

Green lip mussels sauteed in curried coconut milk and kaffir lime leaves served with lemongrass roti, a southern-thai bread

Vina Robles Sauvignon Blanc 2010

2nd Course

Canard au Vin, duck braised in red wine served over smoked pancetta, crimini mushrooms and chipolini onions

Vina Robles Red Four 2009

3rd Course

Grilled beef Wellington stuffed with fois gras pate, oyster mushroom duxelles and fresh horseradish, accompanied with a watercress sauce

Vina Robles Cabernet Sauvignon 2008

Dessert

Chocolate nib souffle with a blackberry compote

Vina Robles Petite Syrah 2009

\$70.00 per person

Seating is limited. Call 816-561-7136 for reservations.

A portion of the proceeds will be donated to The Leukemia & Lymphoma Society of America.