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LiveToEatNOLA.com

WE LIVE TO EAT DINNER DATE: AUGUST 5, 2010

JACKSON

1st Course

Arugula and micro green salad with a blueberry balsamic vinaigrette,
topped with fresh blueberries, roasted almond slices and feta crumbles.
Felluga Livio Pinot Grigio, Italy

2nd Course

Prosciutto wrapped scallops over a roasted red pepper sauce.
Chandon Chardonnay, Napa Valley

3rd Course

Center Cut Certified Angus Beef filet medallion with a fig and port reduction over Gorgonzola
potato puree, topped with deep fried baby spinach.
Stoller Pinot Noir J.V. Dundee Hills, Oregon

4th course

Key Lime Pie
Francois Montand Blanc de Blanc, France

\$65 per person
Plus tax and gratuity

Reservations required.

Jackson
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