

JJ's



JJ's cordially invites you to join Veronica Cassaday, US Sales Manager, for Blackbird Vineyards, one of the Napa Valley's premium producers, and their sister property Aerena Vineyards for a dinner highlighting their wines paired with JJ's Cuisine.

The dinner will take place
Thursday, October 3rd, 2019 at 7p.m.
at JJ's Restaurant.

Reception

Aerena Rosé

1st Course

Grilled Diver Scallop

Large Atlantic scallop grilled and finished with a celery root cream.

~ Blackbird Sauvignon Blanc

2nd Course

Mediterranean Bronzino

This delicate white fish from the Mediterranean Sea, will be seasoned with togarashi, pan seared and served over lobster risotto.

~ Aerena Chardonnay

3rd Course

Wild Boar Ragu

Wild boar from the Durham Ranch in Wyoming, braised in burgundy wine, pancetta and mire poix, tossed with house-made fettuccine with Parmigiano Reggiano.

~ ***Blackbird "ARISE" Proprietary Blend Merlot***

4th Course

Cast Iron Tenderloin

Whole beef tenderloin marinated overnight in thyme, rosemary, garlic, olive oil, salt and pepper. Then seared in a cast iron skillet, sliced and finished on the char-broiler served with a medley of fresh woodland mushrooms.

~ ***Blackbird "CONTRARIAN" Cabernet Sauvignon***

Dessert

Tiramisu

Classic Italian Tiramisu made in JJ's kitchen.

The cost is \$130.00 per person, tax and gratuity not included.

*A portion of the proceeds are donated to
The Leukemia and Lymphoma Society of Kansas City.*

Call the restaurant 816-561-7136 for reservations.

4810 Roanoke Parkway
Kansas City, Missouri 64112
(in the Polsinelli building)
Free covered parking in the building.

www.jjsrestaurantkc.com