



JJ's cordially invites you to join Daniella Lafkas, National Sales Manager at L'Aventure, for a dinner highlighting L'Aventure wines paired with JJ's cuisine. This winery has received worldwide acclaim for its Rhone style blends. The dinner will take place Tuesday, November 5th at 7pm in JJ's Restaurant.

Reception

Bouvet Tresor Rose` NV

This is a very special wine that can be found only at JJ's in the continental United States.

1st Course

Grilled Lobster Tail - Cold water Maine lobster tail, brushed with a JJ's secret ingredient, served over baby bibb lettuce with a citrus Mediterranean drizzle.

Estate Rosè 2018

2nd Course

Stuffed Pork Tenderloin - Pork loin stuffed with an olive shallot tapenade, marinated overnight in herbs de Provence, then cast iron seared with olive oil and garlic.

Optimus 2017

3rd Course

Cowboy Lamb Chop - Basted with a mint chimichurri, then grilled and accompanied with seasonal roasted root vegetables.

Sibling 2017

4th Course

JJ's Famous Filet - Filet mignon rubbed with porcini-paprika spice, char-broiled and served with smoked sweet potato gnocchi.

Estate Cuveè 2017

Dessert

Julio's Special Godiva Dark Chocolate Soufflé

*The cost is \$110.00 per person, tax & gratuity not included.
A portion of the proceeds is donated to The Leukemia & Lymphoma Society of Kansas City:
Call 816-561-7136 for reservations.*