



Bastille Day Dinner

July 14, 2017

Reception

Ocean Panna Cotta with Chef's Reserve Caviar

Escargot with Pickled Ramp Butter

NV Brut Jordan Cuvée by Champagne AR Lenoble

Dinner

Jordan Garden Niçoise of Wild Salmon

with Our First Tomatoes and Haricots Verts

2015 Jordan Chardonnay, Russian River Valley

Grilled Mishima Reserve Wagyu and Garden Ratatouille
with European Chantrelles, Australian Perigord Truffle
and Summer Oxtail Consommé

2011 Jordan Cabernet Sauvignon, Alexander Valley, Magnum

2013 Jordan Cabernet Sauvignon, Alexander Valley

Brie du Pommier, Tomme de Savoie, Essex Comté Reserve

2008 Jordan Cabernet Sauvignon, Alexander Valley

Dessert

Chef's Selection of Petits Fours and More in the Dining Room

Coffee

Todd Knoll, Executive Chef