

Jordan®

Farm-to-Table Interactive Cooking Luncheon

*Served at Relish Culinary Adventures in downtown Healdsburg**



Crostini with Laura Chenel's Chevre, Jordan Figs, Grilled Stone Fruit
and Fresh Herbs from the Jordan Garden

*NV Brut Jordan Cuvée by Champagne AR Lenoble
2011 Jordan Chardonnay, Russian River Valley*



Green Salad with Jordan Heirloom Tomatoes,
Grilled Armenian Cucumbers,
Valley Ford Estero Gold Cheese and Marigold Vinaigrette

2015 Jordan Chardonnay, Russian River Valley



Hanger Steak with Italian Salsa Verde,
Canvas Ranch Farro, Local Maitake Mushrooms
and Grilled Summer Vegetables from the Jordan Garden

*2013 Jordan Cabernet Sauvignon, Alexander Valley
2001 Jordan Cabernet Sauvignon, Alexander Valley, Magnum*



Sonoma Fruit Cobbler with Housemade Ice Cream

*Due to the very specific nature of the luncheon, we unfortunately cannot accommodate vegan and pescetarian diets. Any gluten-free or vegetarian requests must be made seven days in advance of the event.