



Bounty of Sonoma County Dinner

August 12, 2017

Reception

Jordan Chef's Reserve Caviar with Japanese Cucumber,
Ocean Panna Cotta and "Sonoma Sand"

Foie Gras, Gravenstein Apple, Brioche and Sauternes
NV Brut Jordan Cuvée by Champagne AR Lenoble

Dinner

Wild King Salmon and Red Abalone with Foraged Fennel,
Estate Heirloom Tomato and Nasturtium Gelée
2015 Jordan Chardonnay, Russian River Valley

Sonoma Duck Breast and Confit with Garden Citrus
and Dry Creek Stone Fruit Duck Jus
2009 Jordan Cabernet Sauvignon, Alexander Valley, Magnum
2013 Jordan Cabernet Sauvignon, Alexander Valley

Local Artisan Cheeses, Membrillo and Estate Bee Pollen
2004 Jordan Cabernet Sauvignon, Alexander Valley

Dessert

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

Todd Knoll, Executive Chef

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

Menu subject to change.