



Valentine's Dinner

February 11, 2017

Chef's Pairings featuring Select & Golden Osetra Caviars

NV AR Lenoble Brut Rosé Terroirs, Chouilly-Bisseuil

Charred Jerusalem Artichokes with Preserved Winter Carrots and
Salsify, First Fava Greens & Estate Pears

2012 Jordan Chardonnay, Russian River Valley

Roasted Maine Lobster and Jordan Olive Oil Poached Ōra Salmon with
Laurel-Aged Heritage Rice & Monterey Abalone Butter Sauce

2014 Jordan Chardonnay, Russian River Valley

Spiced Sonoma Duck Breast with Foie Gras Torchon, House-cured
Miso Baby Turnips & Huckleberry Jus

2012 Jordan Cabernet Sauvignon, Alexander Valley

Mindful Meats Beef Tenderloin and Veal Cheek with Périgord Truffles,
Foraged Sonoma Mushrooms & Donabe Smoked Potatoes

2006 Jordan Cabernet Sauvignon, Alexander Valley, Magnum

Bellwether Farms San Andreas, Cypress Grove Midnight Moon, Keen's
Cheddar and Beecher's Flagship with Honeycomb, Wildflower Pollen
& Housemade Membrillo

2001 Jordan Cabernet Sauvignon, Alexander Valley, Double Magnum

Estate Winter Citrus with Jordan Olive Oil Chiffon Cake, Citrus
Marmalade & Valrhona Dulce Irregulars

Coffee Service

Todd Knoll, Executive Chef