

Jordan®

Farm-to-Table Interactive Cooking Luncheon

*Served at Relish Culinary Adventures in downtown Healdsburg**



Gougère with Gruyère, Espelette, and Fresh Jordan Herbs

*NV Brut Jordan Cuvée by Champagne AR Lenoble
2014 Jordan Chardonnay, Russian River Valley*



Baby Head Lettuce with Roasted Mushrooms, Grilled Onions,

Jordan Berries and Valley Ford Cheese Co. Estero Gold

2016 Jordan Chardonnay, Russian River Valley



Marinated and Grilled Flat Iron Steak with Chimichurri Herb Sauce

Summer Succotash with Squash, Eggplant, Peppers, Corn and Cherry Tomatoes

Roasted Marble Potatoes with Garlic Confit

2014 Jordan Cabernet Sauvignon, Alexander Valley

2005 Jordan Cabernet Sauvignon, Alexander Valley



Jordan Olive Oil Cake with Market Fruit

*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.