



Valentine's Dinner at Jordan

February 9, 2019

Hokkaido Scallop Crudo with Jordan Chef's Reserve Caviar
and Cured Plum Vinaigrette

NV Brut Jordan Cuvée by Champagne AR Lenoble

Forno-Roasted Root Vegetables with Sonoma Foraged Mushrooms
and Lacto Cep Mushroom Emulsion

2016 Jordan Chardonnay, Russian River Valley

Lightly Smoked Halibut and Roasted Dungeness Crab Soup
with White Beans, Hawajj Rouille and Toasted Citrus

2013 Jordan Chardonnay, Russian River Valley

Truffle-Poached Guinea Hen with Blackened Cabbage,
Beluga Lentils and Foie Gras Truffle Jus

2006 Jordan Cabernet Sauvignon, Alexander Valley

Grilled Sonoma Lamb Loin with Pommes Chateau,
Garden Root Vegetables and New Onion Consommé

2014 Jordan Cabernet Sauvignon, Alexander Valley

Canal Junction Farm Charloe, Fromagerie L'Amuse Signature Gouda,
Rivers Edge Chèvre Up in Smoke, Cowgirl Creamery Inverness,
Winter Mostarda with Wild Fennel and Lemon Verbena Syrup

2001 Jordan Cabernet Sauvignon, Sonoma County, Double Magnum

Tupelo Honey Baked Alaska with Estate Candied Blossoms
Coffee

Todd Knoll, Executive Chef