



Spring Dinner at Jordan

May 4, 2019

Crudo of Hawaiian Blue Prawn and Scallop with Jordan Chef's
Reserve Caviar and Sonoma Umeshoshi

NV Brut Jordan Cuvée by Champagne AR Lenoble

Landes "Asparagus of the Sand"
with New Peas and "Electric" Cépe Vinaigrette

2017 Jordan Chardonnay, Russian River Valley

Fines Herbs Oil-Poached Halibut with Dungeness Crab Consommé,
Hawaij Rouille and Estate Favas

2011 Jordan Chardonnay, Russian River Valley

California Guinea Hen Fowl with Alsatian Charcroute,
Fig and Foie Gras Coriander Jus

1998 Jordan Cabernet Sauvignon, Sonoma County, Double Magnum

Spring Lamb with Ramps, Morels,
Ash-Roasted Potatoes and Lamb Jus

2007 Jordan Cabernet Sauvignon, Alexander Valley

Baked Vermont Creamery St. Albans
with Seasonal Estate Garden Mostarda

2015 Jordan Cabernet Sauvignon, Alexander Valley

Tupelo Baked Alaska with Fermented Honey and Green Almonds
Coffee

Todd Knoll, Executive Chef