



## ***Sunset Supper at Vista Point***

June 29, 2019

### Reception

Kampachi and Pickled Peach Crudo

Garden Pea & Lenoble Gelée with Jordan Chef's Reserve  
Caviar and "Sonoma Sand"

*NV Brut Jordan Cuvée by Champagne AR Lenoble*

### Dinner

Roasted Maine Lobster and Sweet Water Scallops  
in a Chilled Tropical Soup Muddled with Lemongrass  
and Basil from the Estate Garden

*2017 Jordan Chardonnay, Russian River Valley*

Grilled Sonoma Duck Breast with Farro Piccolo,  
Pickled Cherries, Bitter Greens and Sauce Aux Pêches

*2015 Jordan Cabernet Sauvignon, Alexander Valley*

*2013 Jordan Cabernet Sauvignon, Alexander Valley, Magnum*

### Selection of Artisan Cheeses

*2003 Jordan Cabernet Sauvignon, Alexander Valley, Magnum*

### Dessert Reception

Chocolate Pot du Crème, Cherry & Peach Clafoutis  
and Tropical Coconut Rice with Roasted Pineapple

*Coffee*

Todd Knoll, Executive Chef