

Jordan®

Farm-to-Table Interactive Cooking Luncheon

*Served at Relish Culinary Adventures in downtown Healdsburg**



Crostini with Valley Ford Cheese, Fresh Figs and House-Cured Pancetta

NV Brut Jordan Cuvée by Champagne AR Lenoble

2014 Jordan Chardonnay, Russian River Valley



Grilled Baby Head Lettuce with Jordan Garden Vegetables, Puffed Quinoa,
Valley Ford Cheese Co. Estero Gold and Terra Sonoma Verjus Vinaigrette

2017 Jordan Chardonnay, Russian River Valley



Classic Grilled Hangar Steak with Exotic Mushroom Medley, Fresh Garden Herbs,
Wine Country Succotash with Eggplant, Peppers, Corn & Cherry Tomatoes,
Roasted Garlic and Baby Potatoes

2006 Jordan Cabernet Sauvignon, Alexander Valley

2015 Jordan Cabernet Sauvignon, Alexander Valley



Jordan Estate Olive Oil Cake with Brandied Sonoma Fruit and Whipped Cream

Menu Created by Kristine Gallagher, *Chef de Cuisine, Farmstand at Farmhouse Inn*

*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.