

# Jordan

## A Taste of Spring Dinner

The lavish, supper-club-style affair features a Champagne reception and seven, decadent courses--each showcasing beautiful spring ingredients from our garden and local farms--paired with multiple vintages of Jordan Russian River Valley Chardonnay and Alexander Valley Cabernet Sauvignon. It's a wonderful way to experience the exclusivity of dining at our Winery Chateau in Healdsburg while socializing with friends old and new.

Our 2016 Menu Featured:

***“A Gilded Lily” – Golden Osetra Caviar and Japanese Hamachi with Hearts of Palm and Estate Heirloom Beets***

*Bruno Paillard Brut Rosé NV Champagne*

***Di Stefano Burrata with the First Peas, Ramps and Estate Favas, Jamón Serrano, Wild Pecan Crumb and Nasturtium Vinaigrette***

*2014 Jordan Chardonnay, Russian River Valley*

***Jordan Estate Extra Virgin Olive Oil Pavé of Salmon with Oregon Porcinis and Sierra Morels, Estate Favas and Pea Velouté***

*2012 Jordan Chardonnay, Russian River Valley*

***Glazed Mary's Free Range Duck Breast with Braised Baby Shiitake, Uruguayan Satsuki Rice, Estate Kohlrabi and Sonoma Kombu Infused Duck Consommé***

*2003 Jordan Cabernet Sauvignon, Alexander Valley*

***Cold Smoked Spring Onion Niman Ranch Lamb with Fennel, Morels, Estate Green Garlic Panisse, Fingerlings and Tarragon Jus***

*2012 Jordan Cabernet Sauvignon, Alexander Valley*

***Bellweather Farms Whey Ricotta, Weirauch Creamery Saint Rose, Beehive Barely Buzzed, Marin French Black Truffle Triple Crème, Bleating Heart Buff Blue***

*1977 Jordan Cabernet Sauvignon, Estate Bottled, Jeroboam*

***Russian River Strawberries and Rhubarb with Jordan Estate Extra Virgin Olive Oil Chiffon “Baba” and Fromage Blanc Coffee Service***

Additional details for our culinary events are available online:  
[www.jordanwinery.com/events](http://www.jordanwinery.com/events)