

Menu

THRILL OF THE GRILL DINNER

Lemon Cucumber with Jordan Chef's Reserve
Caviar and White Chocolate

2019 Jordan Chardonnay, Russian River Valley

Maine Lobster Poached in Sonoma Sea Water
with Foraged Kombu, Forno-Roasted Estate
Garden Potatoes and Tableside Smoked
Lobster Consommé

2015 Jordan Chardonnay, Russian River Valley

Lamb Florentine Flamed with Cognac with
Maitake Mushrooms, Ash-Roasted Shallots
and Estate Garden Vegetables Finished Over
Foraged Madrone Branches

2017 Jordan Cabernet Sauvignon, Alexander Valley

2013 Jordan Cabernet Sauvignon, Alexander Valley

Vermont Creamery St. Albans

2011 Jordan Cabernet Sauvignon, Magnum, Alexander Valley

Caramelized Pears with Poire Williams
Ice Cream and Anise Pizzelle

Todd Knoll

EXECUTIVE CHEF