

Menu

GATHER IN THE GARDEN TOP CHEF DINNER & AUCTION

Saturday, June 4, 2022

*Featuring Carrie Baird of Culinary Creative, Justin Sutherland of Handsome Hog
and TruTV's Fast Foodies and Brother Luck of Four by Brother Luck*

Passed hors d'oeuvres

Oyster, Caviar & Bubbles, Tempura Jalapeño Poppers,
Whipped Ricotta and Berry Crostini, Trout Rillettes and
Buffalo Sausage

Jordan Cuvée by Champagne AR Lenoble

Tuna Crudo with Jordan Sonoma Sand, Avocado Yuzu Puree
and Miso Vinaigrette

2020 Jordan Chardonnay, Russian River Valley, 1.5L

Homemade Stuffed Pasta with Summer Vegetables and
Jordan Estate Extra Virgin Olive Oil

2014 Jordan Chardonnay, Russian River Valley

Pork Bistecca with Local Heirloom Grains
and Seasonal Vegetables

2005 Jordan Super Blend, Alexander Valley, 1.5L

2006 Jordan Cabernet Sauvignon, Alexander Valley, 1.5L

Braised Buffalo Short Rib with Jordan Cabernet Lover's
Dukkah and Sonoma Foraged Mushrooms

2016 Jordan Cabernet Sauvignon, Alexander Valley, 1.5L

An Assortment of Desserts

2018 Jordan Cabernet Sauvignon, Alexander Valley, 1.8L

***Special thanks to Epicurean Catering & E5 Events
and Chef Norbert Hiller for supporting our guest chefs***

Menu is subject to change