

WINERY TOUR & TASTING

2022 Jordan Chardonnay, Russian River Valley

Chilled Onion and Parmigiano Soup with Thyme, Jordan Estate Extra Virgin Olive Oil

2020 Jordan Cabernet Sauvignon, Alexander Valley

Brussels Sprout Salad, Journeyman Boschi with Jordan Cabernet, Fiscalini Cheddar and Green Garlic Vinaigrette

2018 Jordan Cabernet Sauvignon, Alexander Valley

Carolina Gold Rice and Octopus with Paprika, Olives and Estate Lemon

2016 Jordan Cabernet Sauvignon, Alexander Valley

Warm Porcini and Point Reyes Toma Fondue with Jordan Estate Extra Virgin Olive Oil and Périgord Truffles

2023 Jordan Estate Extra Virgin Olive Oil

Red Bird Bakery Sliced Baguette

Seasonal pairings prepared by Executive Chef Jesse Mallgren