

WINERY TOUR & TASTING

2023 Jordan Chardonnay, Russian River Valley

Garden Zucchini and Clam Soup, Fig Leaf Oil

2021 Jordan Cabernet Sauvignon, Alexander Valley

Carolina Gold Rice and Octopus with Paprika
Olives and Estate Lemon

2019 Jordan Cabernet Sauvignon, Alexander Valley

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

2022 Jordan Sauternes by Château Guiraud

Apricot and Celery Salad, Rogue River Smokey Blue
Toasted Hazelnuts

2024 Jordan Estate Extra Virgin Olive Oil

Red Bird Bakery Sliced Baguette

Seasonal pairings prepared by Executive Chef Jesse Mallgren