



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

Crispy Egg “Croque Madame”

Truffled Mornay Sauce, Ham, Estate Chives

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