

SOCIAL HOUR ON THE TERRACE

Seasonal chef bites and wines, made to order

Featured Wines *by the glass*

2023 Jordan Chardonnay, Russian River Valley	\$10
2022 Jordan Sauternes by Château Guirard	\$10
Jordan Cuvée by Champagne AR Lenoble	\$15
2021 Jordan Cabernet Sauvignon, Alexander Valley	\$18
2019 Jordan Cabernet Sauvignon, Alexander Valley	\$20

Featured Plates *from the kitchen**

Duck Fat Roasted Mixed Nuts, Quatre Épices, Sea Salt	\$8
Deviled Eggs, Crème Fraîche, Sunflower Seeds	\$12
Castelvetrano Olives, Estate Extra Virgin Olive Oil	\$13
Garden Meyer Lemon, Red Bird Bakery Baguette	
Jordan Chef's Reserve Caviar (1 oz.), Crème Fraîche	\$150
Chives, Crispy Potato Pancakes	

**Featured plates available 3:15 p.m. to 4:45 p.m.*

Seasonal pairings prepared by Executive Chef Jesse Mallgren