

SOCIAL HOUR ON THE TERRACE

Seasonal chef bites and wines, made to order

Featured Wines & Beverages *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
Seasonal Zero-Proof Beverage	\$12

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 Garden Meyer Lemon, Red Bird Bakery Baguette*	\$13
<i>*Additional Red Bird Baguette, \$4ea</i>	
Jordan Chef's Reserve Caviar Amuse Bouche Egg Yolk Jam, Crème Fraîche, Red Bird Bakery Crouton	\$18
Jordan Chef's Reserve Caviar (1 oz.), Crème Fraîche Chives, Crispy Potato Pancakes	\$150

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

Seasonal pairings prepared by Executive Chef Jesse Mallgren