

SOCIAL HOUR ON THE TERRACE

Seasonal chef bites and wines, made to order

Featured Wines & Beverages

2024 Jordan Chardonnay, Russian River Valley	\$10
2022 Jordan Sauternes by Château Guirard	\$10
Jordan Cuvée by Champagne AR Lenoble	\$15
2022 Jordan Cabernet Sauvignon, Alexander Valley	\$18
2020 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
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Deviled Eggs, Crème Fraîche, Sunflower Seeds	\$12
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Castelvetrano Olives, Estate Extra Virgin Olive Oil	\$13
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Garden Meyer Lemon, Red Bird Bakery Baguette*

**Additional Red Bird Baguette, \$4ea*

Jordan Chef's Reserve Caviar Amuse Bouche	\$18
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Egg Yolk Jam, Crème Fraîche, Red Bird Bakery Crouton

Jordan Chef's Reserve Caviar (1 oz.), Crème Fraîche	\$150
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Chives, Crispy Potato Pancakes

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

Seasonal pairings prepared by Executive Chef Jesse Mallgren