

SOCIAL HOUR ON THE TERRACE

Seasonal chef bites and wines, made to order

Featured Wines & Beverages *by the glass or bottle*

2024 Jordan Chardonnay, Russian River Valley	\$10 \$42
2023 Jordan Sauternes by Château Guirard	\$10 \$52
Jordan Cuvée by Champagne AR Lenoble	\$15 \$55
2022 Jordan Cabernet Sauvignon, Alexander Valley	\$18 \$60
2020 Jordan Cabernet Sauvignon, Alexander Valley	\$20 \$62
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	\$13
Garden Meyer Lemon, Red Bird Bakery Baguette*	
<i>*Additional Red Bird Baguette, \$4ea</i>	
Jordan Chef's Reserve Caviar Amuse Bouche	\$18
Egg Yolk Jam, Crème Fraîche, Red Bird Bakery Crouton	
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*