



Jordan & J
Wine Maker's Dinner
Menu

6 p.m. Reception
J Cuvée 20 Brut NV

6.30 Commencement of Dinner
Amuse Bouche

First Course
Dungeness Crab, Spring Onion Confit,
Blood Orange and Endive Salad

Paired with
2013 J Pinot Gris, California

Second Course
Duo of Pork
Crispy Niman Ranch Pork Belly
and Slow Roasted Pork Tenderloin
Grilled Local Delta Asparagus Spears,
Pan Jus

Paired with Duo of Chardonnay's
2013 J Chardonnay Russian River Valley
2012 Jordan Chardonnay Russian River Valley

Third Course
Wild Mushroom Risotto,
Crispy Pancetta, Shaved Parmigiano Reggiano

Paired with
2013 Pinot Noir Russian River Valley

Entrée Course
Grilled Marinated Niman Ranch Skirt Steak,
Herbed Fingerling Potatoes,
Braised Shallots and Del Rio Organic Arugula

Paired with
2010 Jordan Cabernet Sauvignon

Dessert Course
Espresso and Chocolate
Poached Pear, Vanilla Bean Gelato



WINE BAR & BISTRO



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