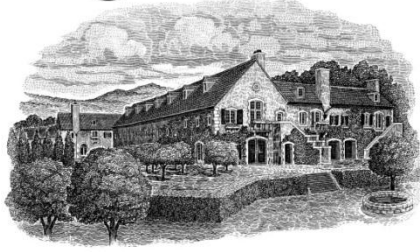


Jordan



J VINEYARDS & WINERY

A Wine Pairing Dinner

Featuring the wines of Jordan Vineyards & Winery and J Vineyards & Winery
October 31, 2012 @ 6:30pm

First Course

J Vineyards & Winery Sparkling Brut Rose, NV

Charred Octopus, green olives, squid ink linguine, black garlic

Second Course

Jordan Vineyards Chardonnay "Russian River Valley", 2010

Maine Lobster, avocado and jumbo lump crab, verjus sabayon, American sturgeon caviar

Third Course

J Vineyards Pinot Noir, "Russian River Valley", 2010

Braised Duck, white beans, roasted fall squash, herbed bread crumbs

Entrée

**Jordan Vineyards Cabernet Sauvignon "Alexander Valley", 2005
& Cabernet Sauvignon "Alexander Valley", 2008**

Peppercorn-crusted Elk Tenderloin, sweet potato pave, cranberry jus

Dessert

Jordan Vineyards Cabernet Sauvignon "Alexander Valley", 2004

Cato Corners Black Ledge Blue Cheese Stuffed Apples "En Croute", cabernet syrup, walnuts

**MAX
FISH**

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