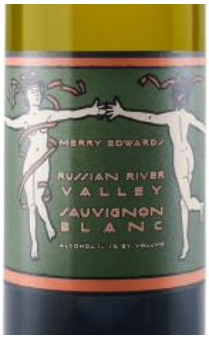
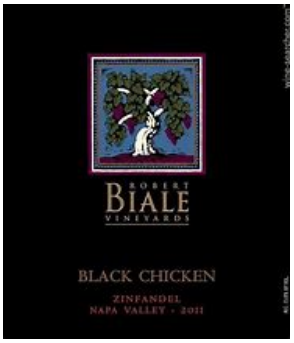


SCHUG
CARNEROS ESTATE
SONOMA · CALIFORNIA



Virtual Wine Dinner Menu

Cheers

Merry Edwards, Russian River Valley Sauvignon Blanc (2018)

1st Course

Scallops

Chicharron Crusted Sea Scallops With Mango Glaze And Sautéed Kale

Schug Winery, Carnes Chardonnay (2018)

2nd Course

Chilean Sea Bass

Cedar Plank Chilean Seabass With Bacon Onion Jam, Confit Heirloom Tomatoes, And Boursin Grit Cake

Schug Winery, Carneros Pinot Noir(2017)

3rd Course

Grains Of Paradise Scented Lamb Loin With Berry Gastrique, Lamb Crepinette, Roasted Baby Beets, And Sweet Potatoes

Robert Biale Vineyards, Black Chicken Zinfandel Napa Valley (2017)

Dessert

Vanilla Bean Cheesecake With Peach Gelee And Macadamia Praline

Frost Bitten, Ice Riesling Yakima Valley (2018)

Exec Chef Ben Simpkins CEC CCA AAC/ Exec Sous Fred Fusco/ Pastry Chef Tina Spaltro