



S C H U G

Wine Dinner

JANUARY 13, 2018
THE FARM AT OLD EDWARDS

MENU

first

CANDY ROASTER AND SPAGHETTI SQUASH TART
DARK COVE GOAT CHEESE AND RICOTTA, BABY ARUGULA
AND FRISÉE SALAD, WHITE BALSAMIC VINAIGRETTE
2015 Schug Chardonnay, Estate Grown, Carneros

second

GRAINS OF PARADISE AND PEPPERCORN-CRUSTED
N.C. STRIPED BASS, PINOT NOIR AND RED BEET RISOTTO
BRAISED AND PICKLED SWISS CHARD
CITRUS-BLACKBERRY EMULSION
2014 Schug Pinot Noir, Estate Grown, Carneros

main

ROASTED ELK TENDERLOIN
PARSNIP AND KOHLRABI PURÉE, GLAZED WINTER ROOTS
CONFIT SHALLOTS, STAR ANISE AND CLOVE JUS
*2013 Schug Cabernet Sauvignon
"Heritage Reserve", Sonoma Valley*

finish

CARAMELIZED PEAR, GORGONZOLA CREAM
CANDIED WALNUTS, APRICOT CHUTNEY
2013 Schug Late Harvest Riesling 375mL, Lake County