



Schug Winery Dinner

Welcome

Schug 2023 Sauvignon Blanc, Sonoma Coast

First

Scallop Carpaccio

osciètre caviar | icicle radish | celery leaf salad | passion fruit coulis

Schug 2022 Chardonnay, Carneros

Second

roasted Liberty duck breast

ragout of chanterelles, fresh Fava beans & crispy duck confit quacklins |
gooseberry gastrique

Schug 2022 Pinot Noir, Petaluma Gap, "Roberts Road Vineyard"

Third

Smoked Salmon Terrine

santa barbara smokehouse salmon | beet root | citrus segments |
pickled rhubarb | horseradish crème | field herbs

2024 White Pinot Noir, Carneros

Entree

Dry Aged Lamb Loin

San Marzano tomato confit | french white bean purée | poached pearl onions |
pommes darphin | huckleberry reduction

Schug 2022 Cabernet Franc, Rancho Salina Vineyard, Moon Mountain

Dessert

Raspberry-Vanilla Entremet

raspberry-vanilla mousse | vanilla cake | pistachio tuile | crunchies

Schug 2019 Brut Rosé Sparkling, Carneros



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