

THE ART OF DINNER

AMUSE BOUCHE

JOSH BROOKE COTE, *Murder of Crows*

Chicken lollipop, sesame ginger glaze,
candied chive

2015 schug chardonnay, estate grown carneros

SALAD

STEPHEN ST. CLAIRE, *Summer Path Through
the Birch Trees*

Roasted parsnip, garden greens, local cheese
nitro fog, onion ash

2017 schug sauvignon blanc

APPETIZER

MELISSA ENGLER AND GRAEME PRIDDLE

Migration

Stuffed squash blossom, balsamic reduction,
fennel pollen

2015 schug pinot noir, estate grown carneros

ENTRÉE

MATT TOMMEY, *Woven Sculpture*

Filet, seared scallop, lattice potato, butter bean
purée, baby radish, bordelaise sauce

2013 schug cabernet franc, sonoma valley

DESSERT

HAYDEN DAKOTA WILSON, *Murrini Bowl Green*

Milk chocolate mousse dome, pistachio cream
crunchy pistachio nougat, chocolate almond
raspberry cake, dark chocolate glaze, raspberry
compote, candied pistachios, vanilla chantilly

Schug rouge de noir, sparkling pinot noir