Schrader WINE DINNER

An Exclusive 5-Course Culinary Experience at Pairings Bistro

First Course

Blood Orange & Lavender Halibut Ceviche

Green apple & pink peppercorn coulis, pomegranate seeds, grilled artisan bread

Double Diamond Sauvignon Blanc

Second Course

Winter Pear & Goat Cheese Salad

Vanilla butter vinaigrette, candied almonds, crisp prosciutto, Black Mission figs

Double Diamond Cabernet Sauvignon

Third Course

Braised Pork Belly

Cigar-infused pear chutney, smooth ginger-carrot purée, dark black raspberry syrup

Schrader Cabernet Sauvignon "Elisa"

Fourth Course

Seared Half Rack of Lamb

Dark chocolate mole, fig & pomegranate reduction, goat cheese mousse, roasted asparagus

Schrader "HWS" Heritage To Kalon Vineyard Cabernet Sauvignon

Fifth Course

Black Currant Entremet

Black currant buttercream, white chocolate mousse, cardamom ladyfingers, black raspberry glaze, berries, edible flowers

Schrader Wappo Hill Vineyard Cabernet Sauvignon