

SCHRAMSBURG TASTING DINNER
EXECUTIVE CHEF ADAM STEPHENS

Course 1

SCALLOP CARPACCIO // celery root / green apple / truffle
Pairing: Schramsberg “Blanc de Blancs” California 2020

Course 2

COUNTRY HAM TARTINE // Lady Edison Ham / radish / garden herbs
/ strawberry / marcona almond butter
Pairing: Mirabelle “Brut Rose” California 2020

Course 3

CHICKEN PAVE // HF mushrooms / caramelized shallot / pommes
Parisiennes / jus de poulet
Pairing: Schramsberg “Brut Rose” California 2020

Course 4

BEEF SHORT RIB // interpretations of bourguignon
Pairing: J.Davies Cabernet Sauvignon Napa Valley, California 2019

Course 5

PAVLOVA // champagne poached pear / vanilla – black pepper gelato
Pairing: Schramsberg Cremant “Demi Sec” California 2019

