



**Lunch in the Caves at SCHUG
September 4, 2009**

**Hors d'Oeuvres in the Vineyard
Served with
SCHUG 2008 Sonoma County Sauvignon Blanc**

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**Crab Cake with Baby Greens
and a Creamy Meyer Lemon Aioli
served with
SCHUG 2007 Carneros Chardonnay "Heritage Reserve"**

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**Grilled Breast of Chicken with Fettucine and Herbed Tomato-
Gorgonzola Sauce, Fresh Seasonal Vegetables
served with
SCHUG 2007 Carneros Pinot Noir "Heritage Reserve"**

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**Brebirousse and St. Marcellin Cheeses and Seasonal Fruit
served with
SCHUG 2005 Sonoma Valley Cabernet Sauvignon "Heritage Reserve"**

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**Gingerbread Peach Shortcakes with Honey Whipped Cream
served with
SCHUG 2008 Late Harvest Riesling**