



Amazing Things Happening!  
The Scheurman Legacy

Some amazing things are happening in the world of wine history here in our valley. Just recently the original Scheurman homestead and land was gifted to the Sedona Historical Society. Sitting just below it lays a huge open field that used to be Henry Scheurman's 20 acres of Zinfandel. This field is now owned by Martha Loy, one of Henry's granddaughters, and we are starting discussions to see if she would be willing to donate a couple acres so we can restore a section of the historic vineyard! Simultaneously, I have been caring for 23 vines that were all started from cuttings from the *one* surviving Scheurman vine that was found a few years ago in the front yard of another descendent of the Henrys. These vines should yield 20-30 shoots that can each be rooted, thus giving us 400-500 and so on. Genetic testing to verify the variety and heritage of the vines comes next!

***If you love history, wine and great food like I do, I suggest you join us for the Scheurman Memorial Wine Dinner. It will be held on the evening of June 21<sup>st</sup> on the Vineyard Deck at Page Springs Cellars.*** A wine from each of five local wineries will be paired with delicious recipes pulled from Henry Scheurman's White House Cookbook and will be prepared by chefs from and served by students of the Arizona Culinary Institute.

"Henry Scheurman" will be in attendance as well as many of his decedents. This always sells out fast so don't wait!

Eric



# Menu

**2019 Tilted Earth  
Commemorative Henry Scheurman Dinner  
Inspired by the 1887 Publishing of the White House Cook Book**

## **Standing Reception**

*duck rillettes on house baked baguette  
salmon-cream cheese mousse tarts  
chilled cantaloupe soup with prosciutto  
Arizona Culinary Institute house-pickled vegetables*  
**wine - Southwest Wine Center**  
*Arizona Culinary Institute Chef Erin Coopey*

## **Salad**

*smoked trout, watercress, arugula, cucumber, radish, pickled onion & beet, grapefruit, yogurt-citrus dressing*  
**wine - Burning Tree Cellars**  
*Arizona Culinary Institute Chef Robert Wilson*

## **Hearty Soup**

*white wine “coq au vin” chicken leg & thigh, baby carrots  
kale, celery, garlic with house baked sopping bread*  
**wine - Arizona Stronghold Vineyards**  
*Arizona Culinary Institute Chef Santos Villarico*

## **Core**

*seared lamb, dried-cherry red-wine demi-glace, roasted fingerling potatoes with tarragon, succotash*  
**wine - Oddity Wine Collective**  
*Arizona Culinary Institute Chef Christopher Wolf*

## **Dessert Medley**

*peach crumble bar  
whiskey pecan tart  
salted caramel apple trifle*  
**wine - Page Springs Cellars**  
*Arizona Culinary Institute Chef Jennifer Sedig*

## **Breads Throughout**

*rye and ciabatta with fermented butter*

**Service Guidance and Chef Assistance**  
*Arizona Culinary Institute Instructor Kristina Ferro  
Students of Arizona Culinary Institute*