

Glenmere Wine Series

October 27th, 2017

Welcomes Milea Winery of Rhinebeck!

Chef's Amuse-Bouche

Procedo, 2016

First Course

Hudson Valley Camembert

poached bosc pear, young lettuces, hazelnut, honey dressing

Wine Pairing: Riesling, 2016

Second Course

Potato Gnocchi

grilled mushroom, spinach, garlic confit

Wine Pairing: Reserved Chardonnay, Barrel-Aged, 2016

Entrées

Pork Tenderloin

country sausage, turnip, smoked bacon jus

or

Slow Roasted Organic Salmon

savoy cabbage, buckwheat noodles, ginger

Wine Pairing: Pinot Noir, 2015

Dessert

Brown Sugar Cheesecake

candied walnuts, vanilla caramel apple

Wine Pairing: Late Harvest Vignoles, 2015

\$65 per person prix fixe



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin
Please refrain from phone conversations in Glenmere dining areas