

Glenmere Wine Series

April 5th, 2018

Wines of Spain



Chef's Amuse-Bouche

Juve y Camps, Brut, Reserva la Familia, N.V. Catalunya

First Course

Razor Clam

spanish chorizo, chicory salad, roasted piquillo peppers
or

Grilled Asparagus Salad

caper dressing, shaved vegetables, walnuts

Theme Pairing: *Do Ferreiro, Rias Baixas, 2015 (Albarino) Galicia*
or

Reserve Pairing: *Luis Alegre, Rioja Blanco, 2014 Rioja Alevosa*

Entrées

Pan Roasted Pork Chop

sautéed brussels sprouts and potatoes, sherry-mushroom sauce
or

Paella

chicken, prawns, mussels, and calamari with tomato- saffron broth and rice

Theme Pairing: *Jorge Ordenez, Monsant 'Zerran', 2014, Catalunya*
or

Reserve Pairing: *Clos Pissarra, Priorat, 'El Ramon' 2010, Priorat, Catalunya*

Dessert

Tres Leches

mango, coconut lime sorbet, black pepper streusel

Suggested Pairing: *Alvear, Pedro Ximenez, Montilla-Moriles, Andalucia (\$10 supplement)*

Theme Pairings: \$65 per person prix fixe

Reserve Pairings: \$95 per person prix fixe



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