

Glenmere Wine Series

April 12th, 2018

Springtime Wines



Chef's Amuse-Bouche

*Ravines, Sparkling Riesling, Dry, Argetsinger Vineyard, 2013,
New York State Finger Lakes*

First Course

Beet 'Rose'

rosehip, goat cheese, blood orange

or

Crab Salad

cucumber, green apple, tarragon

Theme Pairing: *M. Chapoutier Cotes-Du-Rhone, Rose 'Belleruche', 2017*

or

Reserve Pairing: *Domaines Ott Rose Chateau Romassan, Bandol*

Entrées

Roasted Chicken

wild mushrooms, braised leeks, pinot noir jus

or

Seared Halibut

almonds, ginger, young carrots, red wine- shellfish jus

Theme Pairing: *Adelsheim Vineyard, Pinot Noir, 2016, Willamette Valley*

or

Reserve Pairing: *Montes, Carmenere 'Purple Angel, 2014, Colchagua Valley*

Dessert

Strawberry Pavlova

sable breton, strawberry champagne compote, almond crunch

Suggested Pairing: *Famille Hugel, Gewurztraminer, Vendange Tardive, 2009, Alsace*
(\$14 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