

# Glenmere Wine Series

December 7<sup>th</sup>, 2017

## *Celebrate Great Winter Wines*

### *Chef's Amuse-Bouche*

*Herman J. Weimer, Blanc de Blancs, Finger Lakes, New York*

### *First Course*

#### ***Warm Edgwick Farm Goat Cheese***

*roasted heirloom beets, our strawberry-coriander vinegar,  
hazelnut oil, watercress, black peppercorn crisp  
or*

#### ***Smoked Salmon Terrine***

*caraway rye crumble, horseradish cream, warwick hothouse cucumber salad  
Theme Pairing: Chardonnay, Macari, North Fork Long Island, New York  
or  
Reserve Pairing: Meursault, Olivier Leflaive, Burgundy, France*

### *Entrées*

#### ***Roasted Hudson Valley Duck Breast***

*gingered carrots, mushroom barley, red wine- caramel glaze  
or*

#### ***Slow Roasted Organic Salmon***

*creamed lentils du puy, brussels sprout leaves, poppyseed crust  
Theme Pairing: Merlot, Pelligrini, North Fork Long Island, New York  
or  
Reserve Pairing: Merlot, Clos Pegase 'Mitusko's', Carneros, California*

### *Dessert*

#### ***Maple Crème Caramel***

*cranberry compote, granola, walnuts, cinnamon twist  
Suggested Pairing: Late Harvest Vignoles (\$9 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