

Glenmere Wine Series

December 14th, 2017

Wines of the Pacific Northwest

Chef's Amuse-Bouche

Vintage Brut, Argyle, Willamette Valley, Oregon

First Course

Seared Prawns

*bacon and reisling braised cabbage, thyme cream
or*

Pumpkin Tortellini

umami broth, pecorino froth

Theme Pairing: Reisling, A to Z, Oregon

or

Reserve Pairing: Pinot Gris, Bethel Heights, Oregon

Entrées

Seared Grass Fed Beef Sirloin

*creamed spinach, russet potato, beef and garlic jus
or*

Roasted Alaskan Cod

maitake mushrooms, bok choy, king crab, miso sauce

Theme Pairing: Merlot Blend, Owen Roe, Yakima Valley, Washington

or

Reserve Pairing: Cabernet Sauvignon, Gorman 'The Bully', Red Mountain, Washington

Dessert

Sticky Toffee Pudding

butterscotch, whipped crème fraiche, pecans, cinnamon tuile

Suggested Pairing: Late Harvest Reisling, Airfield Estates (\$12 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