

Glenmere Wine Series

February 15th, 2018

Wines of South America



Chef's Amuse-Bouche

Valentin Bianchi, Brut, Mendoza, Argentina

First Course

Grilled Scallop

charred pineapple broth, browned butter powder, cilantro
or

Mushroom Ragu

crispy polenta with blue cheese & olives

Theme Pairing Don David, Torrontes, Calchaquí Valley, Argentina

or

Reserve Pairing: - Pulenta Estate, Chardonnay "VIII", Mendoza, Argentina

Entrées

Seared Red Snapper

toasted almond rice, citrus - coconut sauce, herb salad
or

Grilled Steak

slow roasted tomatoes, spinach, chimichurri sauce

Theme Pairing: Garzon, Tannat, Garzon, Uruguay

or

Reserve Pairing Emiliana, "Coyam" (Bordeaux-style Blend), Colchagua Valley, Chile

Dessert

Suspiro de Limena

dulce de leche custard, port italian meringue, chocolate tuile

Suggested Pairing: : Susan Balbo, Late Harvest Torrontes, Mendoza, Argentina (\$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