

Glenmere Wine Series

February 21st, 2019

Wines of Central Italy



Chef's Amuse-Bouche

Cavicchioli 'Vigna del Cristo' Lambrusco di Sorbara, Emilia-Romagna

First Course

Carpaccio of Yellowfin Tuna

extra virgin olive oil, meyer lemon, fresh arugula

or

Roasted Beet Salad

juniper cured beef bresaola, fresh cheese, selected herbs, crostino

Theme: *La Spinetta, Vermentino, Toscana 2017*

or

Reserve: *Avignonesi il Marzocco, Chardonnay, Toscana 2015*

Entrées

Grilled Sea Bass

fennel & potato puree, grilled sweet orange, salt cured black olive, vinaigrette sauce

or

Pork Chop 'Saltimbocca'

roasted winter vegetables, sage & prosciutto sauce

Theme: *Querciabella 'Mongrana' Toscana 2014*

or

Reserve: *Castello d'Albola Chianti, Tuscany 2013*

Dessert

Ricotta Semifreddo

black mission fig & honey compote

Dessert Wine: *Tabarrini, Montefalco Sagrantino Passito, Umbria*
(*\$18 supplemental*)

Theme Selections: *\$65 per person prix fixe*

Reserve Selections: *\$95 per person prix fixe*



RELAIS & CHATEAUX.

Executive Chef Gunnar Thompson

Thank You to Our Local Producers

- Tonjes Farm Dairy (Callicoon, NY) • Blooming Hill Farm (Blooming Grove, NY) • Hudson Valley Cattle Company (Woodridge, NY)
- Edgwick Farm (Cornwall, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY) • Rise and Roots Farm (Chester, NY)