

Glenmere Wine Series

February 28th, 2019

Wines of the Southern Hemisphere



Chef's Amuse-Bouche

Jansz 'Premium' Rosé, Tasmania, Australia NV

First Course

Octopus Salad

chorizo vinaigrette, chickpeas, crisp vegetables, fresh greens

or

Winter Squash Soup

lemongrass, kaffir lime, cilantro-sesame pesto

Theme: D'Arenberg 'Hermit Crab' Chardonnay & Viognier, Australia 2016

or

Reserve: Leeuwin Estate 'Prelude' Chardonnay, Margret River, Australia 2015

Entrées

Pan Seared Snapper

ginger braised greens, sake reduction sauce, shiitake mushrooms

or

Grilled Lamb Chops

crushed root vegetables, red wine & honey reduction

Theme: Happs, Pinot Noir, Margaret River, New Zealand 2016

or

Reserve: Heartland 'Director's Cut' Shiraz, Australia 2013

Dessert

'Lamington'

vanilla bean sponge cake, dark chocolate, coconut, strawberry preserve

Dessert Wine: Yalumba, Museum Antique Muscat, Rutherglen, Australia MV

(\$14 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)