

Glenmere Wine Series

January 18th, 2018

Wines of Australia



Chef's Amuse-Bouche

Pairing: Sparkling Shiraz, South Australia

First Course

Grilled Prawns

mango and kale Salad, calamansi vinaigrette

or

Smoked Australian Wagyu Beef Carpaccio

pickled and shaved beets, horseradish cultured cream, chives

Theme Pairing: D'Arenberg, "The Hermit Crab" (Marsanne/Viognier), McLaren Vale

or

Reserve Pairing: Grosset, Dry Riesling "Springvale", Clare Valley

Entrées

Seared Lamb Loin

black garlic crust, sweet potato and lamb bacon 'hash', grainy mustard jus

or

Grilled Tasmanian King Salmon

wrapped in savoy cabbage, shiitake mushroom and lobster broth, winter squash

Theme Pairing: Shoofly, Shiraz, South Australia

or

Reserve Pairing: Brash Higgins, Cabernet Sauvignon, Mc Laren Vale

Dessert

Lamington Cake

chocolate sponge cake, raspberry, coconut

Suggested Pairing: Penfolds, 10 Year Port "Father Grand Tawny" (\$14 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