

# Glenmere Wine Series

January 25<sup>th</sup>, 2018

## Wines of Southern Italy



### Chef's Amuse-Bouche

*Pairing: Lamberti, Prosecco, Veneto*

### First Course

#### **Insalate di Mare**

*shrimp, squid and scallop with fennel, herbs and citrus*

*or*

#### **Chive Gnudi**

*browned butter, lemon and shaved pecorino*

*Theme Pairing: Miali, Fiano "Firr", Puglia*

*or*

*Reserve Pairing: Feudi di San Gregorio, Greco di Tufo*

### Entrées

#### **Roasted Chicken**

*mushroom and marsala wine ragu*

*or*

#### **Black Sea Bass**

*fregola sarda, olives, broccoli di ciccio, pistachio gremolata*

*Theme Pairing: Donnachiara, Taurasi (Aglianico), Campania*

*or*

*Reserve Pairing: Bruno Vespa, Primitivo "Raccontami"*

### Dessert

#### **Espresso Panna Cotta**

*chocolate crumble, cherry, almond*

*Suggested Pairing: Falchini, Vin Santo del Chianti (\$16 supplement)*

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

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



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Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin  
Please refrain from phone conversations in Glenmere dining areas