

Glenmere Wine Series

July 12th, 2018

Wines of Provence and Languedoc



Chef's Amuse-Bouche

Michele Capdepon Domaine Des 3 Fontaines, Blanquette de Limoux Brut, Languedoc NV

First Course

Soupe au Pistou

summer vegetables, fresh basil pistou, vegetable consommé

or

Grilled Mediterranean Tuna

niçoise olives, frisée salad, haricot verts

Theme: *Clos de L'Ours l'Accent Rosé, Provence 2017*

or

Reserve: *Gros Noré, Bandol Blanc, Provence 2013*

Entrées

Monkfish

braised fennel, new potatoes, rouille, sauce bouillabaisse

or

Seared Duck Breast

anise seasoning, braised swiss chard, summer peaches, panisse

Theme: *Clos Marie Pic Saint Loup 'Metairies du Clos' Vieilles Vignes 2013*

or

Reserve: *La Reserve d'O Terraces du Larzac, Languedoc 2014*

Dessert

Cherry Clafoutis

baked custard with fresh cherries, served with vanilla crème anglaise

Suggested Pairing: *Mas de Cadenet, Vin Cuit de Provence NV*

(\$14 supplement)

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

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



Executive Chef Gunnar Thompson

Please refrain from phone conversations in Glenmere dining areas