

Glenmere Wine Series

July 19th, 2018

Wines of Oregon



Chef's Amuse-Bouche

Aldeshiem Pinot Gris, Willamette Valley 2016

First Course

Smoked Salmon

roasted beets, rye toast, fresh dill cream, watercress

or

Smoked Duck Breast

small kale leaves, lentils, cider vinaigrette, green apple

Theme: *Soter Vineyards, North Valley Vineyards Rosé, Willamette Valley 2016*

or

Reserve: *Eyrie Vineyards, Trousseau Noir, Dundee Hills, Willamette Valley 2016*

Entrées

Washington Halibut Fillet

hazelnut crust, sautéed crookneck squash, sweet and sour jus

or

Pan Seared Painted Hills Skirt Steak

caramelized shallots & chanterelles, blue cheese potato gratin

Theme: *Minimus Grenache 'Soloro' Applegate Valley 2016*

or

Reserve: *Chehalem Pinot Noir, Willamette Valley 2013*

Dessert

Warm Blackberry and Peach Crisp

baked ripe northwest peaches & blackberries, spiced oat crumble, vanilla bean ice cream

Suggested Pairing: *Ransom Vermouth*

(\$14 supplement)

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

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



Executive Chef Gunnar Thompson

Please refrain from phone conversations in Glenmere dining areas