

Glenmere Wine Series

June 6th, 2019

Wines of the Pacific Northwest



Chef's Amuse-Bouche

Lundeen Brut, Willamette Valley, Oregon NV

First Course

Chilled Strawberry Soup

chèvre panna cotta, tarragon crème

or

Lobster & Lemongrass Dumplings

spring vegetable salad, sesame vinaigrette

Theme: Bow & Arrow 'Union School' Willamette Valley, Oregon 2017

or

Reserve: Soter Vineyards 'North Valley' Chardonnay, Willamette Valley, Oregon 2016

Entrées

Grilled Columbia River King Salmon

marinated zucchini, olives, roasted tomato romesco sauce

or

Pan Roasted Free Range Chicken Breast

morel mushroom cream, toasted barley, asparagus tips

Theme: Owen Roe, Abbot's Table Blend, Columbia Valley Washington 2016

or

Reserve: Division 'Duex' Eola-Amity Hills, Willamette Valley, Oregon 2016

Dessert

Raspberry Tart

almond crust, crème fraîche mousse

Suggested: Ransom Sweet Vermouth

(\$14 supplement)

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)