

Glenmere Wine Series

June 13th, 2019

Wines of Central Italy: Tuscany & Beyond



Chef's Amuse-Bouche

Cavicchioli 'Vigna del Cristo' Lambrusco di Sorbara, Emilia-Romagna

First Course

White Bean Soup

house-cured pork, parmigiano reggiano, spring vegetables

or

Tortellini en Brodo

handmade cheese & truffle tortellini, chicken broth

Theme: *Andrea Felici, Verdicchio, Castelli di Jesi Classico Superiore, Le Marche 2017*

or

Reserve: *Ampeleia, Costa Toscana Bianco di Ampeleia, Toscana 2018*

Entrées

Swordfish 'Livornaise'

swordfish & shrimp braised in red wine, tomatoes & capers

or

Veal Braised in Chianti

tender veal braised with chianti red wine, wild mushrooms & cipollini onions

Theme: *Antinori 'Alberico Appia Antica 400' Lazio 2016*

or

Reserve: *Castello d'Albola Chianti Classico Riserva, Toscana 2013*

Dessert

Dark Chocolate Semifreddo

caramelized hazelnuts, cinnamon spiced chocolate ganache

Suggested: *Tabarrini, Sagrantino Passito, Umbria*

(\$18 supplement)

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

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



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)