

# Glenmere Wine Series

June 14<sup>th</sup>, 2018

## Wines of Sonoma



### Chef's Amuse-Bouche

Roederer Estate, Brut, NV

### First Course

#### **Seared Diver Scallop**

sweet corn, fresh basil, yellow pepper

or

#### **Warm Edgwick Farm Goat Cheese**

raspberries, honey vinaigrette, garden greens

Theme Pairing: Dry Creek Vineyards, Chenin Blanc, 2016

or

Reserve Pairing: Fel Vineyards, Chardonnay

### Entrées

#### **Grilled Heritage Pork Loin**

baked ratatouille, black olive reduction sauce

or

#### **Roasted Wild Salmon**

roasted garden beets, yellow finn potato purée, lemon thyme beurre blanc

Theme Pairing: La Crema, Sonoma Coast, Pinot Noir, 2015

or

Reserve Pairing: Ferrari Carano, Merlot, 2012

### Dessert

#### **Strawberry Tart**

orange scented mascarpone cream, strawberry preserves

Suggested Pairing: Dashe, Late Harvest Zinfandel  
(\$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