

Glenmere Wine Series

June 21st, 2018

Wines of Tuscany



Chef's Amuse-Bouche

Lamberti, Prosecco, Veneto, NV

First Course

Spring Vegetable Garganelli

asparagus, pecorino, mint

or

Insalata di Mare

shrimp, scallops, squid, fennel, fresh citrus, olive oil, herbs

Theme Pairing: Barone Ricasoli, "Brolio", 2014

or

Reserve Pairing: Avegnosi "Il Marzocco", Chardonnay, 2015

Entrées

Grilled Lamb Chops

eggplant caponata, white bean ragù

or

Swordfish 'Livornese'

swordfish braised with tomatoes, wine & capers, lemon glazed zucchini

Theme Pairing: Castello Banfi, Rosso di Montalcino, 2016

or

Reserve Pairing: Castello di Albola, Chianti Classico Reserva, 2013

Dessert

White Chocolate Panna Cotta

blueberries, strawberries, almond biscotti

Suggested Pairing: Falchini, Vin Santo del Chianti

(\$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