

# Glenmere Wine Series

June 21<sup>st</sup>, 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: Vernaccia di San Gimignano

or

Reserve Pairing: Avegnosi Il Marzocco, Chardonnay

### 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, 2015

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