

Glenmere Wine Series

June 27th, 2019

Wines of Burgundy



Chef's Amuse-Bouche

Val de Mer, Sparkling Non Dosé, Vin de France, NV

First Course

Tartare of Salmon

farm egg, frisée lettuce, fresh chives, crème fraîche

or

Salad of Crisp Duck

bleu d'auvergne, toasted almonds, fig vinaigrette

Theme: *Domaine du Vissoux, Pierre Chermette, Collonge, Beaujolais Blanc 2017*

or

Reserve: *Paul Nicolle 'Vieilles Vignes' Chablis 2017*

Entrées

Sole Grenobloise

haricot verts, browned butter, capers & parsley

or

Roasted Leg of Lamb

warm summer vegetable salad, rosemary jus

Theme: *Michel Sarrazin 'Sous la Roche' Givry, Côte Chalonnaise 2016*

or

Reserve: *Jean-Paul Thévenet 'Vieilles Vignes' Morgon, Cru Beaujolais 2017*

Dessert

Crème Brûlée

fresh strawberries, hazelnut financier

Suggested: *Didier Meuzard, Ratafia de Bourgogne, NV (\$14 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)