

Glenmere Wine Series

June 28th, 2018

Wines of Napa



Chef's Amuse-Bouche

Mumm Napa Brut Rosé, NV

First Course

Warm Vegetable Charlotte

summer squash & eggplant wrapped goat cheese, sundried tomato pesto

or

Scallop Ceviche

red pepper, cucumber, cilantro

Theme Pairing: Stag's Leap Chardonnay, 2012

or

Reserve Pairing: Grgich Hills, Fumé Blanc, 2013

Entrées

Sirloin of Dry Aged Beef

crushed potato, garlic emulsion, steamed broccoli

or

Slow Poached Dover Sole

wilted spinach, blistered small tomatoes, fennel velouté

Theme Pairing: Markham Vineyards, Pinot Noir, 2014

or

Reserve Pairing: Twenty Rows, Cabernet Sauvignon, 2015

Dessert

Carrot Cake

white chocolate mousse, glazed pineapple, flourless carrot cake

Suggested Pairing: Beringer Vineyards, Nightingale Botrytised
(\$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