

# Glenmere Wine Series

June 28<sup>th</sup>, 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