

Glenmere Wine Series

March 15th, 2018

Wines of Chile



Chef's Amuse-Bouche

Undurraga, N.V. Brut

First Course

Scallop Ceviche

organic cucumber, red pepper, lime

or

Braised Lamb

black olive 'empanada', roasted potato, oregano chimichurri

Theme Pairing: Casas del Bosque Sauvignon Blanc Reserva 2016, Casablanca

or

Reserve Pairing: Casa Marin, Sauv. Bl., Cipresses Vineyard, 2015, San Antonio Valley, Aconcagua

Entrées

Grilled Steak

lemon-chive mushrooms, crispy potatoes, peppercorn sauce

or

Seared Red Snapper

toasted almond rice, coconut-citrus sauce, herb salad

Theme Pairing: Montes, Cabernet Sauvignon 'Alpha', 2014 Colchagua Valley

or

Reserve Pairing: Santa Carolina, Carmenere 'Herencia', 2010, Valle Central

Dessert

Leche Asada

baked milk flan, citrus lacy tuile, dark chocolate, orange espuma

Suggested Pairing: Errazuriz, Sauvignon Blanc 'Late Harvest' 2016, Casablanca (\$10 supplement)

Theme Pairings: \$65 per person prix fixe

Reserve Pairings: \$95 per person prix fixe



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin
Please refrain from phone conversations in Glenmere dining areas