

Glenmere Wine Series

March 22nd, 2018

Wines of California



Chef's Amuse-Bouche

Gloria Ferrer, Blanc de Noirs, N.V. Brut, Carneros

First Course

Grilled Oysters

mushrooms, spinach, chardonnay

or

Salad of Fennel and Blood Orange

california olive oil, shaved parmigiano reggiano, arugula

Theme Pairing: *Clos Pegasse, Chardonnay 'Mitsuko Vyd.', 2015, Carneros*

or

Reserve Pairing: *Chateau Montelena, Chardonnay, 2013, Napa Valley*

Entrées

Red Wine Braised Beef Short Rib

slow roasted tomato & creamy blooming hill farm polenta

or

Seared Salmon Fillet

potato purée, roasted heirloom beets, thyme beurre blanc

Theme Pairing: *Newton, Claret, 'Skyside', 2015, North Coast*

or

Reserve Pairing: *Gundlach-Bundschu, Cabernet Sauvignon, 2014, Sonoma*

Dessert

Harvest Grape Cake

toasted walnuts, honey roasted grapes, red wine syrup

Suggested Pairing: *Quady 'Essencia', 2015, Madera (\$12 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