

Glenmere Wine Series

March 28th, 2019

Wines of Southern Italy



Chef's Amuse-Bouche

Terraze dell'Etna, Rosé Brut, Sicily NV

First Course

Fennel & Saffron Soup

steamed shrimp & calamari, grilled bread

or

Gnocchi

ragû calabrese with beef, tomato & salumi

Theme: *Masseria Setteporte 'Nettaro' Etna Bianco, Sicily 2016*

or

Reserve: *Alberico Bianco, Lazio 2015*

Entrées

Grilled Sea Bass

sauté of fresh greens, cauliflower & ginger, red pepper sauce

or

Roasted Lamb

olive oil potatoes, caper, lemon & parsley vinaigrette

Theme: *Valentina 'Spelt' Montepulciano d'Abruzzo Riserva, Abruzzo 2014*

or

Reserve: *Molettieri, Taurasi, Campagna 2010*

Dessert

Torta di Budino

rich flourless chocolate cake, candied orange, mascarpone cream

Suggested: *Di Majo Noranre, Apianane Moscato, Molise 2013*

(\$14 supplement)

Theme Selections: *\$65 per person prix fixe*

Reserve Selections: *\$95 per person prix fixe*



RELAIS & CHATEAUX.

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)