

Glenmere Wine Series

March 29th, 2018

Wines of Southern Italy



Chef's Amuse-Bouche

Murgo, Brut, Sicily

First Course

Grilled Prawns

steamed couscous, calabrian chili dressing, green salad
or

Orrichiette

cured pork guanciale, cream, black pepper
Theme Pairing: Cefalicchio 'La Pistraina', Apulia

or

Reserve Pairing: Jankara, Vermentino di Gallura Superiore

Entrées

Grilled Lamb Loin

rosemary-chickpea puree, sundried tomato pesto, roasted cauliflower
or

Sautéed Branzini

wilted spinach, braised lentils, lemon-basil vinaigrette
Theme Pairing: Pinnacoli, Primitivo di Manduria

or

Reserve Pairing: Donnafugata 'Mille e Una Notte'

Dessert

Chocolate-Pistachio Tartufo

chocolate gelato, pistachio gelato, cherry, dark chocolate glaze
Suggested Pairing: Ferande, Passito di Pantelleria (\$16 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