

Glenmere Wine Series

May 17th, 2018

Wines of Sonoma



Chef's Amuse-Bouche

Gloria Ferrer, Brut, NV, Sonoma

First Course

Strawberries & Goat Cheese

*edgwick farm goat cheese mousse, fresh strawberries,
rise & root greens, our aged strawberry-coriander vinegar*

or

White Clam Pasta

fresh cappellini, spring green garlic, littleneck clams, cracked black pepper

Theme Pairing: *Dry Creek, Fumé Blanc, Sonoma County, 2016*

or

Reserve Pairing: *Peay, Chardonnay, Sonoma Coast, 2014*

Entrées

Cioppino

*fresh crab, rockfish, shrimp, mussels & calamari stewed in tomato-fennel broth
served with saffron rice & grilled sourdough bread*

or

Grilled Sirloin Steak

porcini rub, olive oil poached potatoes, asparagus, italian salsa verde

Theme Pairing: *J Vineyards, Pinot Noir, Sonoma Coast, 2016*

or

Reserve Pairing: *Failla, Pinot Noir, Sonoma Coast, 2015*

Dessert

Apricot Rice Pudding

oat cookie, lemon thyme roasted apricot, red wine & cherry sauce, california pistachios

Suggested Pairing: *Dashe Zinfandel, Late Harvest, Sonoma County, 2016*

(\$15 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