

Glenmere Wine Series

May 24th, 2018

Wines of Australia



Chef's Amuse-Bouche

Shingleback, Sparkling Shiraz, Black Bubbles, McLaren River, South Australia

First Course

Razor Clams

chorizo dressing, chicory salad, roasted yellow peppers

or

Mango & Kale Salad

pumpkinseed praline, calamansi vinaigrette

Theme Pairing: *D' Areberg "Hermit Crab" (Viognier/Marsanne), McLaren Vale, 2014*

or

Reserve Pairing: *Leewin Estate, Chardonnay, Prelude Vineyard, Margaret Valley, 2015*

Entrées

Pan Seared Red Snapper

jasmine rice, julienned spring vegetables, coconut-citrus broth

or

Grilled Lamb

multi grain pilaf with olives and red peppers, cauliflower, garlic & oregano sauce

Theme Pairing: *Happs, Pinot Noir, Margaret River, 2016*

or

Reserve Pairing: *Heartland, Shiraz "Director's Cut", 2010*

Dessert

Chocolate Pavlova

dark chocolate semifreddo, spiced meringue, chantilly cream, praline

Suggested Pairing: *Yalumba, Antique Tawny Museum Reserve
(\$14 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