

# Glenmere Wine Series

May 30<sup>th</sup>, 2019

## Wines of the Rhône Valley



### Chef's Amuse-Bouche

*Achard-Vincent Brut Methode Tradition, Clairette de Die NV*

### First Course

#### **Mesclun Salad**

goat cheese croquettes, fresh apricots, lemon-thyme dressing

or

#### **Terrine of Foie Gras**

fig compote, toasted nuts & seeds, mâche salad

Theme: Piaugier 'Sablet' Côtes du Rhône Blanc 2016

or

Reserve: Chene Bleu, Rosé, Vaucluse 2017

### Entrées

#### **Pan Seared Brook Trout Almondine**

haricot verts, browned butter, sliced almonds

or

#### **Saddle of Lamb**

wrapped in greens & ham, mushroom duxelles, potato purée, rosemary jus

Theme: Jean-François-Gras 'Côtes du Rhône' 2017

or

Reserve: J.L Chave Silene Crozes-Hermitage 2016

### Dessert

#### **Rhubarb Mille Feuille**

fromage blanc mousse, caramelized flaky pastry

Suggested: Durban, Muscat de Beaumes de Venise 2014

(\$14 supplement)

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

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



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) • Rise and Roots Farm (Chester, NY)