

Glenmere Wine Series

May 31st, 2018

Wines of Tuscany



Chef's Amuse-Bouche

Lamberti, Prosecco, Veneto, NV

First Course

English Pea Agnolotti

fresh pasta stuffed with peas & ricotta
lemon butter sauce

or

Stuffed Artichoke

marinated artichoke, buffalo mozzarella
sundried tomato, basil pesto, italian pine nuts

Theme Pairing: La Spinetta, Vermentino, Toscana IGT, 2017

or

Reserve Pairing: Avegnonesi, Il Marzocco, 2015

Entrées

Red Wine Braised Swordfish

yellow pepper risotto & roasted cauliflower

or

Duck 'Cacciatore'

cannellini beans, wild mushrooms, castelvetro olives, fresh sage

Theme Pairing: Querciabella, Mongrana, 2012

or

Reserve Pairing: Castello di Albola, Chianti Classico Reserva, 2013

Dessert

Zuppa Inglese

layers of vanilla & chocolate creams, rum spiked spongecake & chocolate crunch

Suggested Pairing: Falchini, Vin Santo del Chianti

(\$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