

Glenmere Wine Series

November 1st, 2018

Wines of the Southern Hemisphere



Chef's Amuse-Bouche

Shingleback 'Black Bubbles' Sparkling Shiraz, Australia, NV

First Course

Persimmon 'Caprese'

fuyu persimmon, colombian buffalo mozzarella, fresh basil, 12 year aged balsamic

or

Butternut Squash Soup

coconut, roasted pineapple, cilantro

Theme: D'Arenberg 'Hermit Crab' Chardonnay & Viognier, Australia 2016

or

Reserve: Alpamanta 'Breva' Rosado, Luján de Cuyo, Mendoza, Argentina 2017

Entrées

Pan Roasted Sea Bass

julienned vegetables & bok choy, black garlic sauce

or

Grilled Churrasco Steak

roasted eggplant & red peppers, quinoa pilaf, chimichurri sauce

Theme: Santa Carolina 'Reserva Familia' Carmenere, Chile 2014

or

Reserve: Heartland 'Director's Cut' Shiraz, Australia 2013

Dessert

Flan

caramel, gingerbread, golden raisins

Suggested: Rutherglen Muscat

(\$14 supplement)

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

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



RELAIS & CHATEAUX.

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)