

Glenmere Wine Series

November 8th, 2018

Forgotten Grapes & Regions



Chef's Amuse-Bouche

Paltrinieri 'Leclisse' Lambrusco di Sorbara, Emilia-Romagna, Italy

First Course

Scallop & Shrimp 'Sausage'

brussels sprouts kraut, juniper essence, mustardseed sauce

or

Pear Salad

poached pear, aged alpine cheese, fresh greens, toasted walnuts

Theme: *Geyerhof 'Rosensteig' Grüner Veltliner, Kremstal, Austria 2011*

or

Reserve: *Vino z Czech, Pinot Blanc, Moravia, Czech Republic 2009*

Entrées

Pan Seared Brook Trout

cauliflower, spinach, lemon- caper sauce

or

Braised Pork Shank

schupfnudeln dumplings, apple, root vegetables, cider jus

Theme: *Movia, Pinot Noir, Slovenia 2010*

or

Reserve: *Clos de l'Anhel, Carignan & Syrah, Corbières, Languedoc, France 2015*

Dessert

'Monte Bianco'

chestnut mousse, chantilly cream, flourless chocolate cake

Suggested: *Roagna, Barolo Chinato, Piemonte, Italy*

(\$16 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)