

# Glenmere Wine Series

November 8<sup>th</sup>, 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: *Elena Walch, Schiava, Alto Adige, Italy 2016*

or

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

### Dessert

#### **'Monte Bianco'**

*chestnut mousse, chantilly cream, flourless chocolate cake*

Suggested: *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)