

Glenmere Wine Series

November 30th, 2017

Wines of Burgundy & Beaujolais!

Chef's Amuse-Bouche

Gruhier, Cremant de Bourgogne Rosé

First Course

Shrimp and Escargot Etouffée

vol-au-vent & paprika

Theme Pairing: Saint-Bris (Sauvignon Blanc), Gaisot

or

Reserve Pairing: Meursault (Chardonnay), Olivier Leflaive

Entrées

Beef Bourgogne

beef short rib, acorn squash, bone marrow, root vegetables

or

Roasted Pike

mousseline, wilted spinach, mushrooms, sauce nantua

Theme Pairing: Chateau de Moulin-a-Vent (Gamay), Beaujolais

or

Reserve Pairing: Bourgogne (Pinot Noir), Humbert Frères

Dessert

Gateau Basque

cherry verjus, apple brandy compote, brown sugar ice cream

Suggested Pairing: Banyuls, M. Chapoutier (\$13 supplement)

Theme Pairings: \$65 per person prix fix

Reserve Pairings: \$95 per person prix fix



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin
Please refrain from phone conversations in Glenmere dining areas