

# Glenmere Wine Series

October 11<sup>th</sup>, 2018

## Wines of Central Italy



### Chef's Amuse-Bouche

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

### First Course

#### **Wild Mushroom Risotto**

*roasted broccoli, broccoli salsa verde*

or

#### **Autumn Minestrone**

*root vegetables, shell beans, parmigiano reggiano consommé*

Theme: *La Spinetta, Vermentino, Toscana 2017*

or

Reserve: *Avignonesi il Marzocco, Chardonnay, Toscana 2015*

### Entrées

#### **Red Wine Braised Swordfish**

*italian farro, cipollini agrodolce, watercress & hazelnut salad*

or

#### **Grilled Leg of Lamb**

*creamy rosemary & red pepper polenta, slow cooked greens, garlic & black olive sauce*

Theme: *Querciabella, 'Mongrana' Toscana 2014*

or

Reserve: *Grattamacco, Bolgheri Rosso 2015*

### Dessert

#### **Ricotta Cheesecake**

*orange, nutmeg*

Suggested: *Falchini, Vin Santo, Tuscany 2010*

*(\$20 supplement)*

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

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



RELAIS & CHATEAUX.

Executive Chef Gunnar Thompson

Please Refrain From Phone Conversation In Glenmere Dining Areas

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.