

Glenmere Wine Series

October 18th, 2018

Wines of Burgundy



Chef's Amuse-Bouche

J.J. Vincent, Cremant d'Borgogne, NV

First Course

Lobster 'en croute'

fresh maine lobster, root vegetables, lobster bisque, golden pastry

or

Terrine of Duck

frisee & apple salad, pickled onion, pommery mustard, brioche toast

Theme: *Oliver Leflaive, Aligote 2015*

or

Reserve: *Paul Nicole 'Vielles Vignes' Chablis 2016*

Entrées

Potato Crusted Bass

watercress sauce, mousseline of new potatoes and shrimp, dill flavor

or

Roasted Hudson Valley Chicken

braised leek, wild mushrooms, barley pilaf

Theme: *Faiveley, Bourgone Rouge 2015*

or

Reserve: *Philippe Colin 'Les Chênes' Chassagne-Montrachet 2015*

Dessert

'Rigodon'

brioche bread pudding, toasted hazelnut, dark chocolate

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

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



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.