

Glenmere Wine Series

October 19th, 2017

Wines of Northern Italy!

Chef's Amuse-Bouche

Franciacorta, Lanteri, Piedmont, Italy

First Course

Autumn Salad

honey glazed butternut squash, toasted walnuts, shaved pear, cider vinaigrette
or

Grilled Baby Calamari

fresh sausage, tomato sugo, crispy kale

Theme Pairing: *Langhe, Rocco Giovanni, Piedmont, Italy*

or

Reserve Pairing: *Soave Classico, Inama 'Vigneto du Lot', Piedmont, Italy*

Entrées

Pork Chop Milanese

lemon-caper sauce & bloomsdale spinach

or

Branzino

pan roasted potatoes, fennel, shellfish reduction

Theme Pairing: *Langhe Freisa, Mascarello, Piedmont, Italy*

or

Reserve Pairing: *Barbera d'Alba, Vietti "Tre Vigne", Piedmont, Italy*

Dessert

Pear Panna Cotta

port wine gelee, candied ginger shortbread, pear sorbet

Suggested Pairing: *Moscato d'Asti, G.D. Vajra, Piedmont, Italy (\$12 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