

Glenmere Wine Series

October 26th, 2017

Wines of Southern Italy!

Chef's Amuse-Bouche

Sparkling Chardonnay, Lunalba, Puglia, Italy

First Course

Garlic Prawns

lemon, spaghetti, parsley
or

Panzanella

toasted bread, cucumber, basil, tomatoes

Theme Pairing: *'Martina', Miali, Puglia, Italy*

or

Reserve Pairing: *Greco di Tufo, Feudi di San Gregorio, Campania, Italy*

Entrées

Roasted Quail

polenta stuffing, wilted arugula, pan sauce
or

Grilled Swordfish

stewed chickpeas, red pepper, spinach, basil-caper relish

Theme Pairing: *Salice Salentino, Castello Monaci, Puglia, Italy*

or

Reserve Pairing: *"Settarte" (Syrah/Primitivo), Miali, Puglia, Italy*

Dessert

Rice Pudding Cake

toasted almonds, poached cranberries, dark chocolate syrup

Suggested Pairing: *Vin Santo del Chainti, Falchini (\$15 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