

Glenmere Wine Series

September 19th, 2019

Wines of Burgundy



First Course

Rillettes of Salmon

smoked & fresh salmon, cucumber salad, croustade

or

Saucisson d'ail

garlic sausage, french lentils du puy, pickled garden vegetables, mustard sauce

Paul Nicolle, Chablis Vieilles Vignes 2017

Entrées

Grilled Brook Trout

potatoes lyonnaise, sauce choron, wilted spinach

or

'Coq au Vin'

free range chicken braised in red wine, wild mushrooms, new potatoes, pearl onions

Michel Sarrazin 'La Perrier' Mercurey, Burgundy 2016

Dessert

Pear Galette

frangipane, crystallized ginger

Suggested: Didier Meuzard, Ratafia de Bourgogne

\$65 per person prix fixe



Executive Chef Gunnar Thompson

Thank You to Our Local Producers

- Tonjes Farm Dairy (Callicoon, NY) • Blooming Hill Farm (Blooming Grove, NY) • Hudson Valley Cattle Company (Woodridge, NY)
- Edgwick Farm (Cornwall, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY) • Rise and Roots Farm (Chester, NY)