

Glenmere Wine Series

September 26th, 2019

Wines of the Pacific Northwest



Amuse

Division Wine Co., Crémant de Portland, Oregon 2016

First Course

Pear Salad

blue cheese, toasted hazelnut vinaigrette, selected tender lettuces

or

Butternut Squash Soup

char siu pork, wilted greens

Bow & Arrow 'Union School Vineyard' Sauvignon Blanc, Willamette Valley, Oregon 2017

Entrées

Sesame Glazed Salmon

crushed root vegetables, crispy brussels sprouts

or

Pan Seared Duck Breast

wild mushrooms, toasted barley, cauliflower chutney, pickled mustard seeds

Owen Roe 'Abbot's Table' Blend, Columbia Valley, Washington 2016

Dessert

Apple Crumble

honeycrisp apples, salted caramel, cinnamon cream

Suggested: Ransom Vermouth, Willamette Valley, Oregon
(\$14 Supplement)

\$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)