

## Glenmere's Food & Wine Pairing Series

Wednesday, June 7<sup>th</sup> and Thursday, June 8<sup>th</sup>

### *Food and Wines of California*

~First Course~

#### **Citrus Cured Salmon**

Yukon Gold Potato 'Blini' Pancakes, Our Cultured Crème Fraiche  
Bermuda Onion & Cucumber Mince

Paired with:

*Le P'tit Paysan 'Jack's Hill', Chardonnay, Monterey County 2020*

~Main Course~

#### **Grilled Black Angus Bavette Steak**

Rosemary & Spring Garlic infused Olive Oil, Cauliflower Mash, Roasted Tomato Confit

Paired with:

*Routestock, Cabernet Sauvignon, Napa Valley 2020*

~Dessert~

#### **Bittersweet Chocolate 'Pot de Crème'**

Topped with Freshly Grated Dark Chocolate & Strawberries Macerated with Lime & Pepper

Paired with:

*Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley 2018*

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\$95 per person

Pre fixe 3-course dinner with 3 glasses of wine

\*All food items are available a la carte, price may vary subject to substitutions.