

Glenmere's Food & Wine Pairing Series

Wednesday, December 4th and Thursday, December 5th

Food and Wines of California

~First Course~

Pan Seared Diver Scallop

Yukon Gold Potato Blini, Chive Beurre Blanc

Paired with:

Frank Family, Chardonnay, Carneros 2021

~Main Course~

Medallions of Beef

Dijon-Tarragon Crème, Roasted Organic Root Vegetables & Fingerling Potatoes

Paired with:

Flowers, Pinot Noir, Sonoma Coast 2022

~Dessert~

Dark Chocolate Tart

Coffee Tuile, Smoked Cherry Sherbet

Paired with:

Cuvaison 'Espiritu', Petite Sirah, Napa Valley 2014

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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.

