

## **Glenmere's Food & Wine Pairing Series**

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

### ***Food and Wines of the Loire Valley***

~First Course~

#### **Salad of Summer Melon**

Marinated with Glenmere Honey, Sweet Red Peppers, and Purple Basil

Paired with:

***Stephane Orioux 'Cuvée Eonios', Melon B, Muscadet 2020***

~Main Course~

#### **Pan Seared Hudson Valley Duck Breast**

Blackberry Demi-Glace, Pilaf of Locally Grown Rice & Grains, Roasted Almonds  
Garden Vegetable Rapée

Paired with:

***La Porte Saint Jean 'Les Cormier', Cabernet Franc, Saumur 2018***

~Dessert~

#### **Apricot Tarte Tatin**

Chamomile Crème Anglaise, Strawberry Ginger Sorbet

Paired with:

***Domaine de Baumard, Quarts de Chaume 2017***

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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.

