

Glenmere's Food & Wine Pairing Series

Wednesday April 5th and Thursday April 6th

Food and Wines of Southern France

~ First Course ~

Meslcun Salad

Warm Boucheron Goat Cheese, Rise & Root Farm Mesclun Greens, French Vinaigrette
Herbes de Provence, Great Joy Farm Radish & Sourdough Croutons

Paired with:

2021 Domaine de Triennes, IGP Mediterranée, Rosé

~ Entrée ~

Daube de Boeuf Provençal

Slow Braised Beef Short Rib with Red Wine, Olives, Carrots & Steamed Rice

Paired with:

2016 Maxime-Francois Laurent 'Orpiment', Côtes-du-Rhône Visan

~ Dessert ~

Basque Cheesecake

Almond Tuile, Glenmere Honey

Paired with:

2020 Domaine de Durban, Muscat de Beaumes de Venise

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\$95 per person

Pre fixe 3 Course Dinner with 3 glasses of Wine

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