

*Thursday Wine Series*  
*In the Supper Room at Glenmere*

23 February 2012 – 6pm to 9pm Reservations

*Bravo Italia!*

*Chef's Amuse-Bouche*

Prosecco Brut n/v, Collabrigo

*First Course*

Veal Consommé

Tortellini, Artichokes

Or

Roasted Beet Salad with Pickled Carrots

Smoked Tomato, Goat Cheese, Hazelnuts

Pinot Grigio 2009, Lamberti "Santepietre," Venezia

*Entrées*

Prosciutto wrapped Pork Tenderloin

Peperonatta, Livornese Sauce

Or

Cacciucco

Clams, Monkfish, Squid, Shrimp, Fennel, Fettunta

Rosso di Salice Salentino Reserva 2008, Taurino, Apulia

*Dessert*

Vagniglia Panna Cotta

Naval Orange, Vanilla Crema, Moscato Sorbetto, Berry Coulis

Moscato d'Asti 2010, Villadoria, Piedmont

\$65 per person



Menus and wine lists are representative only and certain items may change based upon availability

