

## Glenmere's Food & Wine Pairing Series

Wednesday, April 3<sup>rd</sup> and Thursday, April 4<sup>th</sup>

### *Food and Wines of Chile*

~First Course~

#### **Pan Seared Jumbo Prawns**

Chimichurri Sauce, Marinated Chilean Tomato & Celery Salad

Paired with:

*Casa Silva '1912 Vines', Sauvignon Gris, Valle de Colchagua 2022*

~Main Course~

#### **Grilled & Marinated Leg of Lamb**

Roasted Early Spring Vegetables, Fingerling Potatoes, Green Piquant Olives  
Garden Herb Infused Wine Reduction Sauce

Paired with:

*Errazuriz 'Max', Carmenere Reserva, Aconcagua 2020*

~Dessert~

#### **'Thousand Layer Cake'**

Crispy Pastry, Coconut Caramel, Mango Jam, Coconut Cream

Paired with:

*Terremoto (Pipeño Wine, Pineapple Ice Cream, Grenadine)*

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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.

