

Glenmere Wine Series

February 22nd, 2018

Wines of California



Chef's Amuse-Bouche

Roederer Estate Brut, Anderson Valley

First Course

Avocado Toast

cured salmon, dill, onion

or

Heirloom Beet Salad

edgwick farm goat cheese, almond, watercress

Theme Pairing: *Chardonnay, Hanzell "Sebella"*

or

Reserve Pairing: *Chardonnay, Chateau Montelena*

Entrées

Seared Tuna Three Ways

peppercorn crusted with pinot noir, potato tempura with black garlic sauce

vadouvan spiced with lentils and mint

or

Roast Duck

molasses glaze, sweet potato, wilted greens

Theme Pairing: *Aquinas, Pinot Noir, Napa/Sonoma*

or

Reserve Pairing: *Goldeneye, Pinot Noir, Anderson Valley*

Dessert

White Chocolate "Cheesecake"

blackberry, almond, graham cracker crumble, lemon curd

Suggested Pairing: *Bouchaine, Late Harvest Chardonnay, Carneros (\$10 supplement)*

Theme Pairings: *\$65 per person prix fixe*

Reserve Pairings: *\$95 per person prix fixe*



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin
Please refrain from phone conversations in Glenmere dining areas