

# Glenmere Wine Series

June 22<sup>nd</sup>, 2017

## Wines of Northern Italy!

### Chef's Amuse-Bouche

Villa Jolanda, "I Love You" Extra Sec Prosecco, Veneto, Italy, NV

### First Course

#### **Passetelli**

prosciutto broth, quail eggs, spring onion  
or

#### **Salad 'Giardinere'**

garden vegetables and greens, aged balsamic, olives, parmigiano Reggiano

Theme Pairing: Conti Formentini, Pinot Grigio, Collio Italy, 2015

or

Reserve Pairing: Gini, "La Frosca" Soave Classico, 2014

### Entrées

#### **Grilled Swordfish**

stewed chickpeas, red pepper, spinach, capers  
or

#### **Roasted Pork Loin**

slow cooked greens, new potatoes, peach mostarda

Theme Pairing: Olivetta, Barbera del Monferrato, Piedmont, Italy, 2012

or

Reserve Pairing: Azellia, Langhe Nebbiolo, Piedmont, Italy, 2013

### Dessert

#### **Torta al Limone**

almond, olive oil, strawberry basil sorbet

Suggested Pairing: Michele Chiarlo, Moscato d'Asti, Piedmont, Italy, 2014 (\$10 supplement)

Theme Pairings: \$65 per person prix fix

Reserve Pairings: \$95 per person prix fix



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