

Glenmere Wine Series

June 29th, 2017

Wines of Bordeaux, France!

Chef's Amuse-Bouche

Calvet, Crémant de Bordeaux Brut Rosé, 2014

First Course

Marinated Scallops

lemon, chives, red pepper, cucumber

or

'Charlotte'

summer squash, eggplant, chèvre, dried tomato

Theme Pairing: *Esprit de Saint Sulpice, Bordeaux Blanc, 2016*

or

Reserve Pairing: *Chateau Gravelle Lacoste, Graves Blanc, 2014*

Entrées

Loup de Mer Sea Bass

braised lentils, tomato fondue, roasted cauliflower

or

Grilled Lamb

cassoulet of white beans and vegetables, smoked lamb bacon, juniper

Theme Pairing: *Chateau Haut Vigneau, Pessac Léognan, 2013*

or

Reserve Pairing: *Chateau Cantermerle, Haut-Médoc, 2011*

Dessert

Dark Chocolate-Cherry Tart

white chocolate cremeux, cherry coulis

Suggested Pairing: *Castelnau de Suduiraut, Sauternes, 2010 (\$11 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