

Glenmere Wine Series

March 5th, 2020

Wines of Alsace & Germany



First Course

Double Celery Soup

fresh celery & celery root, toasted walnuts, curry oil
or

Smoked Trout Salad

watercress, crisp potato strings, cucumber, radish, lemon & dill vinaigrette

Peter Lauer 'Barrel X' Riesling, Mosel, Germany 2017

Entrées

Pan Seared Skate

braised green lentils, red wine sauce, root vegetables
or

'Choucroute'

pan roasted pork loin, smoked ham hock, juniper braised sauerkraut, buttered potatoes & string beans

Meyer-Fonné 'Altenbourg' Pinot Noir, Alsace, France 2017

Dessert

Pain d'Epices

caramel poached apples, candied almonds

Domaine Weinbach, Gewurztraminer Vendanges Tardives, Alsace, France 2015

\$65 per person prix fixe



RELAIS &
CHATEAUX

Executive Chef Gunnar Thompson

Thank You to Our Local Producers

- Tonjes Farm Dairy (Callicoon, NY) • Blooming Hill Farm (Blooming Grove, NY) • Hudson Valley Cattle Company (Woodridge, NY)
- Edgwick Farm (Cornwall, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY) • Rise & Roots Farm (Chester, NY)