

Glenmere Wine Series

March 12th, 2020

Wines of Tuscany & Beyond



First Course

Sunchoke Cappelletti

kale leaves, black mustard seed, bosc pear

or

Carpaccio of Ahi Tuna

fresh fennel, apple, arugula, ginger, crostini

Fèlsina 'I Sistri' Chardonnay, Tuscany 2017

Entrées

Pan Roasted Swordfish

chickpea & red pepper ragu, basil- caper relish

or

Grilled Lamb Loin Chops

garlic & rosemary marinade, yukon gold potatoes, winter squash 'caponata', balsamic reduction sauce

Podere San Lorenzo, Rosso di Montalcino, Tuscany 2016

Dessert

White Chocolate Panna Cotta

almond biscotti, fresh berries

Fiorini 'Vigna del Padre' Lambrusco di Sorbara, Emilia-Romagna 2017

\$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)