

# Glenmere Wine Series

March 19<sup>th</sup>, 2020

## Wines of Oregon



### First Course

#### **Blood Orange & Fennel Salad**

*shaved fresh fennel, blood orange, italian extra virgin olive oil  
fennel pollen, arugula, parmigiano reggiano*

or

#### **Yaquina Bay Oysters**

*cornmeal fried oregon oysters with watercress, bacon & tarragon aioli*

*Bow & Arrow 'Union School' Sauvignon Blanc 2017*

### Entrées

#### **Slow Roasted Salmon Fillet**

*wild mushroom risotto, italian salsa verde, glazed root vegetables*

or

#### **Braised Lamb Shank**

*creamed polenta, winter squash, garlic & sage jus*

*Grouchau Cellars 'Commuter Cuvée' Pinot Noir 2017*

### Dessert

#### **Caramelized Pear Cake**

*bosc pears, vanilla bean crème anglaise*

*Ransom Vermouth*

**\$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)