

Glenmere Wine Series

March 26th, 2020

Wines of Languedoc & Provence



First Course

Fresh Chèvre Salad

tender greens, fresh berries, sliced almonds, strawberry-peppercorn vinaigrette

or

Billi-Bi

fennel & saffron soup with mussels & shrimp

Domaine du Gros' Noré, Bandol Blanc, Bandol, Provence 2015

Entrées

Pan Seared Medallions of Monkfish

julienne vegetables, ginger beurre blanc

or

Slow Roasted Rack of Pork

stewed lentils with ham, red pepper & winter squash, olive jus

Clos Marie 'Simon' Pic Saint-Loup, Languedoc 2015

Dessert

Mille Feuille

crème fraiche mousse, golden raisins, flaky pastry

Mas de Cadenet, Vin Cuit de Provence

\$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)