

Glenmere Wine Series

September 12th, 2019

Wines of Australia



First Course

Melon Salad

fresh late summer melons, mint, basil & lemongrass, selected greens

or

Crab & Avocado

tomato, crème fraîche, blue crab, ripe avocado

D'Arenberg 'Hermit Crab' Chardonnay/Viognier, McLaren Vale, South Australia 2016

Entrées

Grilled Tasmanian King Salmon

australian spices, japanese sweet potato, sesame glaze, herb salad

or

Pan Roasted Pork Chop

cashew nut purée, roasted root vegetables, cabernet reduction

Jim Barry 'Cover Drive' Cabernet Sauvignon, Mount Lofty Ranges, Clare Valley 2015

Dessert

'Lamington'

vanilla bean cake, toasted coconut, chocolate, strawberry preserves

Suggested: *Yalumba Museum Antique Muscat, Rutherglen, Victoria*

\$65 per person prix fixe



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 and Roots Farm (Chester, NY)