

Glenmere's Food & Wine Pairing Series

Wednesday, May 1st and Thursday, May 2nd

Food and Wines of Greece

~First Course~

Marinated Goat's Milk Cheese

Wildflower Honey, Roasted Strawberries, Wildcrafted Watercress, Spearmint Dressing

Paired with:

Domaine Skouras 'Zoe', White Blend, Peloponnese 2023

~Main Course~

Grilled Berkshire Pork Chop

Glazed with Oregano & Olive Oil, Roasted Garden Spring Vegetables, Red Pepper

Paired with:

Kir-Yianni 'Ramnista', Xinomavro, Naoussa 2019

~Dessert~

Almond & Blackberry Tart

Orange Scented Sweet Cream Sauce

Paired with:

Santo Wines, Vinsanto, Santorini 2016

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\$95 per person

Pre fixe 3-course dinner with 3 glasses of wine

\*All food items are available a la carte, price may vary subject to substitutions.

