

Glenmere Wine Series

May 16th, 2019

Wines of the Southern Hemisphere: South America



Chef's Amuse-Bouche

Ruca Malen, Brut Método Tradicional, Tupungato, Uco Valley, Mendoza, Argentina NV

First Course

Grilled Prawns

pineapple & jicama salad, cilantro oil

or

Potatoes Bravas

crispy potatoes, chorizo soffrito, green salad

Theme: *Jelu Estate, Chenin Blanc, Zonda Valley, San Juan, Chile 2017*

or

Reserve: *Alpamanta 'Breva' Rosado, Luján de Cuyo, Mendoza, Argentina 2017*

Entrées

Pan Seared Red Snapper

julienned vegetables, steamed rice, coconut-ginger sauce

or

Grilled Churrasco Steak

black beans, chimichurri sauce, red pepper salsa

Theme: *Alto Limay, Pinot Noir, Argentina 2014*

or

Reserve: *Cuvelier 'Los Andes' Grand Vin, Mendoza, Argentina 2013*

Dessert

'Chocotorta'

dark chocolate cake, dulce de leche

Suggested: *Fernet Branca on the Rocks*

(\$10 supplement)

Theme Selections: *\$65 per person prix fixe*

Reserve Selections: *\$95 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) • Rise and Roots Farm (Chester, NY)