

Glenmere Wine Series

May 23rd, 2019

Wines of Western France: Bordeaux & Loire Valley



Chef's Amuse-Bouche

Domaine Taille Aux Loups Montlouis-sur-Loire Petillant 'Triple Zero', Loire Valley, NV

First Course

Beausoleil Oysters

ginger gelée, apricot, radish

or

Grand Terrine

terrine of duck, petit salad, grain mustard

Theme: *Champalou, Vouvray Sec, Loire Valley 2016*

or

Reserve: *Bailly-Reverdy Sancerre, Chavignol, Sancerre, Loire Valley 2017*

Entrées

Sole Meunière

haricot verts, crab, capers & lemon

or

Spring Pot au Feu

chicken, ham, spring carrots, leeks, mushrooms & new potatoes

Theme: *Château Perron, Graves, Bordeaux, 2015*

or

Reserve: *Goulee by Cos D'Estournel, St. Estephe, Bordeaux 2014*

Dessert

Crème Caramel

golden raisins, almond streusel

Suggested: *Castelnau de Suduiraut, Sauternes, Bordeaux 2009*

(\$14 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, NY) • Rise and Roots Farm (Chester, NY)