

Glenmere's Food & Wine Pairing Series

Wednesday, January 7th and Thursday, January 8th

Food and Wines of Northern Italy

~First Course~

Charcoal Grilled Prawns

Citrus & Fennel Salad, Cured Olive Mosto

Paired with:

Scarpetta, Pinot Grigio, Delle Venezie 2022

~Main Course~

Balsamic & Rosemary Glazed Sugar Hill Farm Pork Ribs

Smoked Mashed Potatoes, Roasted Brussels Sprouts, Almonds

Paired with:

G.B. Burlotto, Barbera d'Alba, Piedmont 2023

~Dessert~

White Chocolate & Lemon Tiramisu

Raspberry, Poppyseed Ladyfingers

Paired with:

Gini, Recioto di Soave 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.

