

Glenmere's Food & Wine Pairing Series

Wednesday, February 4th and Thursday, February 5th

Food and Wines of Southwest France

~First Course~

Chilled Terrine of Shrimp & Lobster

Orange-Ginger Sauce, Petite Frisée Salad

Paired with:

Domaine Arretxea 'Hegoxuri', Irouleguy Blanc 2023

~Main Course~

La Belle Farm Duck Confit

French Green Lentils with Winter Vegetables, Red Wine Jus, Red Cabbage & Apples

Paired with:

Domaine d'Aupilhac, Montpeyroux 2021

~Dessert~

Basque Cheesecake

Spice Roasted Pears, Almond Praline

Paired with:

Domaine La Tour Vieille, Banyuls Reserva 2022

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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.

