

Glenmere's Food & Wine Pairing Series

Wednesday, June 10th and Thursday, June 11th

Food and Wines of Oregon

~First Course~

Leek & Tomato Quiche

Olives, Aged Balsamic, House Cured Prosciutto

Paired with:

Cristom, Chardonnay, Willamette Valley 2024

~Main Course~

Grilled Salmon Fillet

Hazelnut, Arugula and Goat Cheese Salad, Maple-Cider Reduction

Paired with:

Ken Wright Cellars, Pinot Noir, Willamette Valley 2024

~Dessert~

Apricot Torte

Soft Whipped Cream, Cinnamon

Paired with:

Teutonic Wine Co. 'Candied Mushroom-Crow Valley Vineyard', Riesling, Willamette Valley 2024

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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.

