

## Glenmere's Food & Wine Pairing Series

Wednesday, May 6<sup>th</sup> and Thursday, May 7<sup>th</sup>

### *Food and Wines of Mexico*

~First Course~

#### **Bay Scallop Ceviche**

Radish, Pickled Peppers, Cucumber & Coriander Marinade

Paired with:

*Finca la Carrodilla 'Ir y Venir', Sauvignon Blanc, Valle de Guadalupe 2023*

~Main Course~

#### **Slow Braised Beef 'Molé'**

Smashed Sweet Potato, Pineapple, Peanuts

Paired with:

*Hacienda la Lomita, Cabernet Sauvignon, Baja California 2023*

~Dessert~

#### **Orange Scented Flan**

Macerated Fresh Berries with Garden Mint & Mexican Vanilla

Paired with:

*Dominio de las Abejas 'Saignée', Rosato, Valle de Ojos Negros 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.



**RELAIS &  
CHATEAUX**