

Glenmere's Food & Wine Pairing Series

Tuesday, September 2nd and Wednesday, September 3rd

Food and Wines of Argentina

~First Course~

Peach Salad

Summer Lettuces, Agave Lime Vinaigrette, Shaved Fennel & Red Peppers
Shaved Argentinian Parmesan Cheese

Paired with:

Familia Zuccardi 'Serie A', Torrontes, Salta 2023

~Main Course~

Grilled Churrasco Lamb

Marinated Lamb Chop, Lamb & Kale Sausage, Basil & Charred Pepper Chimichurri
Roasted Late Summer Vegetables

Paired with:

Catena 'La Consulta', Malbec, Mendoza 2022

~Dessert~

Honey & Lemon Flan

Almond Florentine Cookie

Paired with:

Santa Julia 'La Mantis', Pet-Nat, Mendoza NV

~~~

\$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.

