

Glenmere's Food & Wine Pairing Series

Wednesday, July 1st and Thursday, July 2nd

Food and Wines of Austria

~First Course~

Smoked Trout

Horseradish Cream, Marinated Cucumber, Dill, Rye Crisps

Paired with:

Bernhard Ott 'Am Berg', Gruner Veltliner, Wagram 2024

~Main Course~

Roasted Duck Breast

Braised Red Cabbage, Potato Dumplings

Paired with:

Erich Sattler, Zweigelt, Burgenland 2022

~Dessert~

Salzburger Nockerl

Traditional Austrian Soufflé with Summer Berries & Peaches

Paired with:

Kracher, Beerenauslese, Burgenland 2021

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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.

