

## Glenmere's Food & Wine Pairing Series

Wednesday, April 1<sup>st</sup> and Thursday, April 2<sup>nd</sup>

### *Food and Wines of the Loire Valley*

~First Course~

#### **Endive Salad**

Apple, Walnuts, Sauvignon Blanc Vinaigrette, Roquefort

Paired with:

*Nicholas Gaudry 'Les Peycheronnes', Sauvignon Blanc, Pouilly-Fumé 2024*

~Main Course~

#### **Rainbow Trout**

Pan Roasted Cauliflower, Spinach, Lemon, Capers, Maitre d' Hotel Butter

Paired with:

*Catherine & Pierre Breton 'Trinch!', Cabernet Franc, Bourgueil 2021*

~Dessert~

#### **Hazelnut Crème Brûlée**

Chocolate Madeline Cookies

Paired with:

*Domaine Mousset-Roullier 'La Royaute', Coteaux de la Loire 2023*

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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.

