

Glenmere's Food & Wine Pairing Series

Wednesday, March 4th and Thursday, March 5th

Food and Wines of South Africa

~First Course~

Warm Edgwick Farm Chèvre

Great Joy Farm Spinach, Wild Mushrooms, Toasted Hazelnuts

Paired with:

Gabriëlskloof, Chenin Blanc, Western Cape 2024

~Main Course~

Grilled Lamb Loin Chops

Lemon & Olive Oil Crushed Potatoes, Peri-Peri Sauce, Roasted Fennel

Paired with:

Kloof Street, Red Blend, Swartland 2022

~Dessert~

Citrus- Almond Tartlet

Seasonal Citrus Fruit, Jasmine Ice Cream

Paired with:

Graham Beck 'Bliss', Western Cape, Demi-Sec NV

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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**