

Glenmere's Food & Wine Pairing Series

Wednesday, November 5th and Thursday, November 6th

Food and Wines of Central California

~First Course~

Salad of Roasted Autumn Squash & Pears

Maple Glazed Pumpkinseeds, Honey Vinaigrette, Local Organic Kale Leaves

Paired with:

Au Bon Climat, Chardonnay, Santa Barbara 2023

~Main Course~

Char Grilled Porterhouse Lamb Chops

Marinated with Rosemary & Garlic, Roasted Parsnip Mousseline,
Sauteed Spinach & Mushrooms, Smoked Red Wine Reduction Sauce

Paired with:

Pain Perdu 'Bedrock Vineyard', Pinot Noir, Sta. Rita Hills 2023

~Dessert~

Pavlova

Vanilla Mousseline, Mandarin Sherbet, Dark Chocolate Cremeux

Paired with:

Quady 'Essensia', Orange Muscat, California 2022

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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.

