Glenmere's Food & Wine Pairing Series

Wednesday, December 2nd and Thursday, December 3rd

Food and Wines of Tuscany

~First Course~

Olive Oil Poached Tuscan Mountain Trout

Fennel & Potato Salad, Dressing with Herbs & Lemon

Paired with:

Capezzana, Trebbiano di Toscana 2025

~Main Course~

Peposo alla Fornacina

Red Wine Beef Stew, Creamy Polenta with Pecorino

Paired with:

Ca'Marcanda 'Promis', Red Blend, Toscana 2022

~Dessert~

Panforte Bianco

Traditional Cake with Dried Fruit & Nuts, Blood Orange Sorbet & Honey Tuile

Paired with:

Selvapiana, Vin Santo del Chianti Rufina 2018

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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
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