

Glenmere's Food & Wine Pairing Series

Wednesday, December 10th and Thursday, December 11th

Food and Wines of the Rhône Valley

~First Course~

Salad of Celery Root, Apple & Walnuts

Watercress, French Vinaigrette with Ginger & Chervil

Paired with:

Pierre Jean Villa 'Primavera', Viognier, Collines Rhodaniennes 2023

~Main Course~

'Pot au Feu'

Red Wine Braised Beef Short Rib, Dagele Farm Acorn Squash

Young Turnips, Carrots & Mushrooms

Paired with:

Maxime-Francois Laurent 'Orpiment', Côtes du Rhône Visan 2016

~Dessert~

Pear & Chestnut Clafoutis

Jasmine Ice Cream

Paired with:

Château du Trignon, Muscat de Beaumes de Venise 2014

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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.

