

Glenmere's Food & Wine Pairing Series

Wednesday, October 7th and Thursday, October 8th

Food and Wines of Sicily

~First Course~

Yellowfin Tuna

Fennel & Orange Salad, Red Pepper Agrodolce

Paired with:

Scammacca del Murgò, Brut Classico NV

~Main Course~

Scallopini

Sugar Hill Farm Pork Tenderloin, Lemon & Olive Oil Potatoes

Sicilian Olives & Rosemary

Paired with:

Tenuta delle Terre Nere, Etna Rosso 2024

~Dessert~

Pumpkin Spice Panna Cotta

Almond Lace, Vanilla Bean Roasted Pears

Paired with:

Pellegrino, Marsala Superiore Sweet 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.

