

## Glenmere's Food & Wine Pairing Series

Wednesday, December 10<sup>th</sup> and Thursday, December 11<sup>th</sup>

### *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:

*Domaine de Durban, Muscat de Beaumes de Venise 2021*

~~~

\$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.

