

Glenmere's Food & Wine Pairing Series

Wednesday, August 5th and Thursday, August 6th

Food and Wines of Provence

~First Course~

Soupe au Pistou

Summer Vegetable Consommé, Provencal Basil Pistou, Garden Tomatoes

Paired with:

Château Minuty 'Prestige', Côtes de Provence Blanc 2024

~Main Course~

Grilled Lamb Chops

Couscous with Pine Nuts & Raisins, *Rise & Root Farm* Haricot Verts, Red Pepper Jus

Paired with:

Domaine Tempier, Bandol Rouge 2022

~Dessert~

Red Plum Clafoutis

French Lavender Honey Ice Cream

Paired with:

Peyrassol 'Réserve des Templiers', Côtes de Provence Rosé 2025

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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.

