

Glenmere's Food & Wine Pairing Series

Wednesday, September 2nd and Thursday, September 3rd

Food and Wines of the French Alps

~First Course~

Wild Mushroom Soup

Crème Fraîche, Comté Cheese, Chives

Paired with:

Domaine de la Touraize 'Les Voisines', Chardonnay, Arbois 2021

~Main Course~

Choucroute

Roasted Pork Loin & Smoked Sausage

Juniper & Apple Braised Savoy Cabbage, Grain Mustard Jus

Paired with:

Domaine Overnoy-Crinquand, Ploussard, Arbois-Pupillon 2022

~Dessert~

Almond Financier

Honey Glazed Peaches, Vanilla Bean Crème Anglaise

Paired with:

Domaine Louis Magnin, Altesse, Roussette de Savoie 2017

~~~

\$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.

