

Glenmere's Food & Wine Pairing Series

Wednesday, September 4th and Thursday, September 5th

Food and Wines of Southern Spain

~First Course~

Marinated Red Peppers 'Tapa'

Spanish Capers & Olives, Country Bread, Green Salad

Paired with:

Botani 'Old Vines', Moscatel, Sierras de Malaga 2023

~Main Course~

Grilled Sugar Hill Farm Pork Tenderloin

Pimentón Smoked Paprika, Potatoes Bravas, Sauce Romesco, String Beans

Paired with:

Bodegas Luzon 'Altos de Luzon', Monastrell, Jumilla 2020

~Dessert~

Olive Oil Cake

Orange Confit, Walnut Churro, Spanish Latte Ice Cream

Paired with:

Lustau "San Emilio", Pedro Ximenez, Sherry

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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.

