

## HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

*Enjoy Tastings of Chef Annie's Hand-Crafted Sea Salt Cured Italian Meats 24*

*-Organically Raised on Terra Ridge Farm, New Paltz, NY-*

**Hand Selected New York State Artisan Cheeses 24**

**Combination of Our Sea Salt Cured Meats & New York Cheeses 29**

*Six EAST COAST OYSTERS ON THE HALF SHELL* Champagne Mignonette & Horseradish **30** GF/DF

*Dagele Farm* **POTATO LEEK SOUP** with Crispy Potatoes, Bacon (or Not) & Crème Fraiche **16** GF

**GLENMERE SALAD** Roasted Beets, *Local* Mixed Greens, *Edgwick Farm* Chèvre & Walnuts **19** V/GF/Nuts

*General Tso's* **CAULIFLOWER** with Toasted Sesame & *Fresh Cut* Garden Chives **13** V/DF

**SPRING PANZANELLA SALAD** All the Green Vegetables, Sourdough, Vinaigrette, Flowers **22** Vegan/DF

**'CACIO e PEPE' SALAD** Roasted Asparagus, Spring Onion, Arugula, Fresh Mozz, Pesto, Parm **23** GF/V

**CAVIAR TATER TOT** Zesty Ranch Tater Tot, *Garden* Dill Ranch, *Petrosian* Royal Ossetra Caviar **38** GF

*La Belle Farm* **FOIE GRAS & DUCK GYOZA DUMPLINGS** (4) Plum Sauce, *Glenmere* Maple Ponzu **32** DF

### **PRIMAVERA PASTA**

*Hand Rolled* Pici, *Rise & Root Farm* Broccoli Rabe, Roasted Red Peppers, Red Wine Marinara **20/31** VEGAN/DF

### *Maine* **LOBSTER & SHRIMP SCAMPI**

*Hand Cut* Spaghetti alla Chitarra, *Local Greenhouse* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

### **POLENTA GNOCCHI**

*La Belle Farm* Duck Confit, *Chef Foraged* Morel Mushrooms, Hen Jus, Marsala **28/45** GF

### *Hand Rolled* **FETTUCINE 'CARBONARA'**

*Housecured* *Sugar Hill Farm* Pancetta Bacon, *Glenmere* Pasture Egg, Shell Peas, Pecorino **21/33**

### *Handmade* **RAVIOLI**

*Garden* Spinach & Ricotta Filling, Grilled Artichokes, Pine Nuts, Marinara **23/35** V/Nuts

### **LASAGNE BOLOGNESE**

Classic Layered with Sauce Bechamel & Bolognese, Fresh Mozzarella & Parmigiano Reggiano **34**

*Roman Style* **SPRING VEGETABLE 'VIGNAROLA'** GF/DF/VEGAN

Stewed Green Spring Vegetables, *New York* Grown White Beans, Lemon, Spring Garlic **32**

*Sustainable* **CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT** GF

Yukon Gold Mashed Potatoes, Young Zucchini, Marinated Tomato, Fennel Vermouth Cream **42**

*Campanelli Farm* Free-Range **CHICKEN 'VALDOSTANA'**

Sautéed Chicken Breast, Prosciutto Cotto, Italian Fontina, Olive Oil Crushed Potatoes, Roasted Zucchini **35**

*La Belle Farm* 'Barbarie' **DUCK BREAST** DF/GF

*Great Joy Farm* Fried Rice with Spring Onion Kimchi & Duck Egg, Pineapple Teriyaki **55**

**DIVER SCALLOPS & PRAWNS** GF/DF

Tempura Vegetable Cakes, Red & Yellow Pepper Sauces, *Garden* Cilantro Oil, Citrus Fruit Salsa **49**

**BAROLO WINE BRAISED SHORT RIB** GF

Sour Cream & Chive Twice Baked Yukon Gold Potato, Local Asparagus, Juniper & Sage **53**

*Hudson Valley Cattle Company* **BLACK ANGUS FILET MIGNON** GF

Golden Mashed Potatoes, *Shinto Farm's* Mushrooms with Garlic Butter & White Balsamic, Sauce *Diane* **62**

*Sunday* **POTATOES for TWO** with Roasted Garlic & Gruyere Cheese **18** GF/V

*Shinto Farm* Garlic Butter **MUSHROOMS** finished with White Balsamic & Pecorino Cheese **16** GF/V

**GRILLED ARTICHOKEs** *Glenmere* Garden Rosemary, Roasted Red Peppers & Olives **16** GF/VEGAN/DF

Sautéed **BROCCOLI RABE** Pepperoncino, Lemon & Toasted Pine Nuts **16** GF/VEGAN/DF/NUTS



**PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES**

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts VEGAN=No Animal Products

*While Glenmere offers gluten-free menu options, we are not a gluten-free facility.*

*Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.*