

Sunday Brunch at Glenmere Mansion



~ First Courses ~

Fresh Berries & Seasonal Fruit

Topped with Whipped Cream & Fresh Garden Mint

Six Oysters on the Half Shell

Champagne Mignonette, Horseradish Cocktail, Fresh Lemon

Smoked Salmon

Yukon Gold Potato Pancakes, Dill Crème Fraiche

Pecan Crusted French Toast

Grand Marnier Mousse, Maple Butterscotch

Butter Poached Shrimp 'Oscar'

Steamed Asparagus, Lump Crab Cake, Hollandaise Sauce

~ Main Courses ~

Farm Egg Omelet

Leeks, Goat Cheese & Roasted Tomatoes
Served with Potatoes, Petite Salad, Red Pepper Sauce

Spinach & Artichoke Crêpes

Herb Roasted Cauliflower, Tomato Concassée

Hudson Sustainable Steelhead Trout

Crushed Yukon Gold Potatoes with Lemon & Olive Oil, Sautéed Broccoli, Champagne Sauce

Lobster Benedict

Fresh Maine Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Potatoes

Steak & Eggs

Grilled Prime NY Strip Steak, Two of our Fresh Farm Eggs Cooked to Order, Red Wine Demi-Glace
Arugula Salad, Grilled Tomatoes

~ Dessert Courses ~

Chocolate Mocha Cake

Rich, Dark Chocolate Layer Cake, *Valkyrie Roasters* Coffee Ice Cream

Mrs. Astor's Ice Cream Sundae

Vanilla Bean Ice Cream, Warm Chocolate Sauce, English Toffee, Crème Chantilly

The Glenmere Coconut Cake

Layers of Vanilla Cake & Coconut Cream Cheese Frosting with Fresh Strawberries & Coconut Sauce

Trio of House Made Sorbets

Fresh Fruit Garnish, Seasonal Flavors

Two Glasses of Prosecco

Three Course Prix Fixe Brunch

\$95



**RELAIS &
CHATEAUX**