

HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

Enjoy Tastings of Chef Mason'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 **SWEET CORN SOUP** Roasted Red Pepper Arancini, Mascarpone **19** V/GF
GLENMERE SALAD of Roasted *Local* Beets, Chardonnay Vinaigrette, *Rise & Root Farm* Mixed Greens
Hand Selected Seasonal Fruit, *Edgwick Farm* Goat Cheese & Candied Walnuts **19** V/GF/Nuts
General Tso's **CAULIFLOWER** with Toasted Sesame & *Glenmere Garden* Chives **18** V/DF
Rise & Root Farm **HEIRLOOM TOMATOES** with Pine Nut Crème, Fresh *Garden* Basil, Cucumber
Garlic & Pine Nut Crisp, Tomato Vinegar **26** VEGAN/GF/DF/Nuts
Ochs Orchard **HONEYCRISP APPLE & MAINE LOBSTER** Compressed Apple, Hazelnut Praline
Fresh Maine Lobster Medallions, *Glenmere Garden* Chamomile, Celery & Kohlrabi Root **37** GF, DF, Nuts
La Belle Farm **FOIE GRAS & DUCK GYOZA DUMPLINGS** *Truncali Farm* Plum Sauce
Glenmere Harvest Maple Ponzu **33** DF

Hand Rolled **FUSILLI PASTA** Roasted Red Pepper Sauce
Charred Corn & *Garden* Zucchini with Oregano & Garlic **19/33** VEGAN/DF
Maine **LOBSTER & SHRIMP SCAMPI**
Hand Cut Spaghetti alla Chitarra, *Local* Heirloom Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**
POTATO GNOCCHI *Chef Foraged* Hen of the Woods Mushrooms
Black Garlic, Hen Jus, Smoked Campanelli Farm Chicken **24/37** GF
Handmade **SUNBURST RAVIOLI** filled with *Stoneground Local* Sweet Corn Polenta, Fresh Ricotta & Parmesan
Blistered *Great Joy Farm* Sungold Tomatoes, Yellow Tomato Emulsion, Basil & Sunflower Seed Pesto **23/35** V
CHARCOAL GRILLED *Great Joy Farm Organic* **TOFU** GF/DF/N/VEGAN
Locally Grown Black Rice, Coconut Green Curry, *Garden* Vegetables, Cashews, Herbs & Flowers **33**
Sustainable Farmed **CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT** GF/DF
Lemon & Olive Oil Crushed Potatoes, Sautéed Romano Beans with Scallions & Thyme
Blistered Tomatoes & Shishito Peppers, *Mole Verde made with Garden Peppers* **42**
Campanelli Farm Free- Range **CHARCOAL GRILLED CHICKEN BREAST** GF/DF
Lime & Turmeric Marinade, Heirloom Tomato *Pico de Gallo*, Sweet Corn & Zucchini Succotash **35**
La Belle Farm 'Barbarie' **DUCK BREAST** GF
Ochs Orchard Apples, Smoked Maple Glaze, Almond Praline Crust, *Great Joy Farm* Japanese Sweet Potato
Garden Grown Yard Long Beans, Gingered Duck Demi-Glace **53**
SEAFOOD 'CAPE MAY'
Fresh *Maine* Lobster, *Long Island* Bay Scallops, Jumbo Shrimp, Steamed Broccoli & Cauliflower
Golden Vol-au-Vent, Lobster- Cognac Sauce **58**
Hudson Valley Cattle Company **BACON WRAPPED BLACK ANGUS FILET MIGNON** GF
Potatoes *au Gratin*, *Tivoli Farm's* Mushrooms, *Chef Foraged* Watercress, Sauce *Diane* **54**

Sunday **POTATOES for TWO** with Roasted Garlic & Gruyere Cheese **18** GF/V
A Tasting of Local **ZUCCHINI** with Crispy Squash Blossoms, Marinated & Grilled Zucchini **22** GF/VEGAN/DF

We thank all our partner/producers whose hard work and dedication to their crafts can be enjoyed throughout your meal. We simply aim to highlight the diverse and rich heritage of great farmers, craftspeople and artisans here in the Hudson River Valley. Many thanks go to our own staff as well-- Mark, Steve & Boris grow organic vegetables in our gardens, raises heritage breed chickens for our eggs, keeps two colonies of honeybees, and forage for wild foods throughout our property at Glenmere Mansion.

~Chef Gunnar Thompson ~

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.