

New Year's Eve at Glenmere Mansion

December 31st, 2025



Amuse-Bouche

House Cured Prosciutto

Olive Oil Tart, Savory Mascarpone, Port Wine-Fig Sauce, Shaved Parmigiano Reggiano

or

Champagne & Oysters

Beausoleil Oysters Poached in Champagne Cream, Royal Ossetra Caviar, Potato Soufflé

Ravioli

French Black Truffles, Caramelized *Dagele Farm* Onion, Smoked Mozzarella, Sauce Périgueux

Yellowfin Tuna Tartare

Avocado, Fresh CaraCara Orange, Pink Grapefruit, Spicy Sesame Dressing

or

Hudson Valley Foie Gras Terrine

Apple Dave's Applejack Glaze, *Locally Grown* Evercrisp Apple, Candied Walnuts, Gingerbread

Intermezzo

Leek & Potato Soup with Wasabi & Lime Leaf

Maine Lobster

Pan Roasted Fresh Lobster, Yukon Gold Potatoes, Winter Vegetables & Cognac Jus

or

Hudson Valley Dry Aged Beef

Pan Seared Strip Steak, Black Garlic & Hoisin Reduction Sauce

Grilled *Shinto Farm* Shiitake, Gingered *Great Joy Farm* Sweet Potato

'Ice Cream Sandwich'

Yuzu Sorbet, Sesame Tuile

Citrus Stardust

Meyer Lemon Panna Cotta, Fizzy White Chocolate, Pomegranate Pearls

Blood Orange & Pink Peppercorn Sorbet

Mignardises

Assortment of Petit Fours & Chocolates

Vegan/Vegetarian Menu Available upon Request

\$350 per person

\$160 wine pairings

