

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Dagele Farm Sweet Corn Soup

roasted red pepper arancini, mascarpone

Fresh & Local Charcoal Grilled Peach & Maine Lobster Salad

greek yogurt dressing with mint, lemon & honey, garden cucumber & fennel, fresh arugula & radicchio

Handmade Sunburst Ravioli

blistered great joy farm sungold tomatoes, yellow tomato emulsion, basil & sunflower seed pesto

Cedar Plank Roasted Hudson Fisheries Steelhead Trout

garden vegetable tempura pancake, spicy zucchini with lime & mint, coconut-lemongrass sauce

or

La Belle Farm Barbarie Duck Breast

*chef foraged chanterelle mushroom polenta, glenmere grown candy cane beets & thumbelina carrots
truncali farm apricot brandy sauce*

Moonlight from Chaseholm Creamery

delicately flavored soft ripened cheese brûlée with finding home farm's maple sugar, local oishii strawberries

Chocolate Truffle Cheesecake

dark chocolate ganache, red tail ridge finger lakes cabernet sauce

Mignardises

\$124 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation



Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Hanah Ordaz

Thank You to Our Local Producers

- 5 Spoke Creamery (Goshen, NY) • Edgwick Farm (Cornwall, NY)
- Hudson Valley Seed Company (Accord, NY) • Great Joy Farm (Pine Bush, NY)
- Hudson Valley Cattle Company (Woodridge, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY)
- Rise & Root Farm (Chester, NY) • Lowland Farm (Warwick, NY) • Churchtown Dairy (Hudson, NY)