

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 **SWEET CORN SOUP** with Roasted Red Pepper Arancini & Mascarpone **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
PANZANELLA SALAD *Rise & Root Farm* Heirloom Tomatoes, Sourdough, Cucumber, Olives **22** Vegan/DF
Housemade **BURRATA** Grilled *Ochs Orchard* Peaches, Arugula, Aged Balsamic, Blackberries **23** GF/V
FUTOMAKI ROLL*Select: Tofu or Spicy Peeky-toe Crab Omelet, Great Joy Farm* Sushi Rice **27** GF/DF/Vegan Option
La Belle Farm **FOIE GRAS & DUCK GYOZA DUMPLINGS** (4) Plum Sauce, *Glenmere* Maple Ponzu **32** DF

Chef Daryen's **CULURGIONE PASTA**
Filled with Yukon Gold Potatoes, Saffron & Roasted Garlic, Red & Yellow Pepper Ragù **20/31** VEGAN/DF
Maine **LOBSTER & SHRIMP SCAMPI**
Hand Cut Spaghetti alla Chitarra, *Local* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**
Glenmere **GNOCCHI**
Chef Foraged Golden Chanterelles, *Garden* Thyme, *Boris'* Garlic, *Housecured* Prosciutto **23/42** GF
BLACK TRUFFLE 'Cacio e Pepe'
Hand Rolled Taglioni Pasta, Italian Pecorino, *Fresh* Australian Black Winter Truffles **35/63** V
Handmade **SUNBURST RAVIOLI**
Dagele Farm Sweet Corn Filling, Sungold Tomatoes, Basil Sunflower Pesto **23/35** V
LASAGNE BOLOGNESE
Classic Layered with Sauce Bechamel & Bolognaise, Fresh Mozzarella & Parmigiano Reggiano **34**

Charcoal Grilled **GREAT JOY FARM TOFU** GF Option/DF/VEGAN Option
Chilled Peanut Noodles, *Garden* Cucumber, Carrots, Coriander, Edamame, Black Garlic Teriyaki **32**
Sustainable **HUDSON FISHERIES STEELHEAD TROUT** GF/DF
Sweet Corn 'Acqua Pazza', Heirloom Tomato, Cilantro, Fennel, Summer Squash **42**
Campanelli Farm Free-Range Charcoal Grilled **CHICKEN** DF/GF
Lime, Ginger & Turmeric Marinade, Sweet Corn & Zucchini Succotash, Heirloom Tomato *Pico de Gallo* **36**
La Belle Farm 'Barbarie' **DUCK BREAST**
Minnesota Wild Rice & Charred Scallion Pancakes, Wild Raspberry Infused Sauce **55**
NOVA SCOTIA HALIBUT DF
Garden Vegetable Ratatouille, Basil-Sourdough Crust, Red Pepper Sauce **53**
BRAISED PENNSYLVANIA BEEF SHORT RIB GF/Nuts
Molé Rojo, Red & Yellow Pepper Sofrito, Saffron Rice, Locally Grown Black Beans **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
A Tasting of **LOCAL ZUCCHINI** Crispy Squash Blossoms, Marinated Zucchini **16** GF/VEGAN/DF
CREAMED CORN Pastry Crust, Charred Jalapeno, 5 Year Aged Cheddar **13** V



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.