

Glenmere Mansion Mother's Day Brunch



~ First Courses ~

Fresh Berries & Seasonal Fruit Salad

Topped with Fresh Garden Mint & Vanilla Whipped Cream

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 ~

Garden Omelet

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

Spinach & Artichoke Crêpes

Roasted Cauliflower, Tomato Confit, Great Joy Farm Arugula

Belgian Waffle

Topped with Whipped Cream, Fresh Strawberries & Blueberries-- Served with Local Organic Maple Syrup

Hudson Steelhead Trout

French String Beans, Olive Oil Crushed Potatoes, Lemon Picatta Sauce

Lobster Benedict

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

Steak & Eggs

Grilled Prime New York Steak, Two Eggs Over Easy, Red Wine Demi-Glace, Arugula Salad, Grilled Tomatoes

~ Dessert Courses ~

Chocolate Covered Strawberry Torte

Dark Chocolate Mousse, Strawberry Gelée, Chocolate Shortbread Crust

Chef Amber's Carrot Cake

Toasted Walnuts, Salted Caramel, Cream Cheese Icing

Mrs. Astor's Ice Cream Sundae

Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Whipped Cream, English Toffee

Trio of House Made Sorbets

Fresh Fruit Garnish

Prosecco, Brut, Veneto, Italy, NV

Three Course Prix Fixe Brunch \$115