

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 **SUNCHOKES SOUP** Sunflower Polenta, Rosemary & Sunflower Seed Crunch **19** V/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* Chives **18** V/DF
CLEMENTINE SALAD Charred Radicchio, Sweet Peppers, Whipped Ricotta, 25year Balsamico **33** V/GF
PEEKYTOE CRAB 'Waldorf' Celery Root, Apple, Walnuts, Sesame, *Perfect Food's* Microgreens **36** GF/DF/Nut
Housemade **BURRATA** Honey Roasted Pears, Arugula, Almond, Crispy Prosciutto & Hot Honey **25** GF/Nuts
SEARED La Belle Farm FOIE GRAS *Ochs Orchard* Apples, *Glenmere* Maple, French Toast, Pecans **33** Nuts

Handmade **CULURGIONE PASTA**
Filled with Dagele Farm Yukon Gold Potatoes, Saffron & Rosemary, *Wild* Mushroom Ragu **20/34** VEGAN/DF

Maine **LOBSTER & SHRIMP SCAMPI**
Hand Cut Spaghetti alla Chitarra, *Local Greenhouse* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

POLENTA GNOCCHI
Millbrook Farm Venison Osso Bucco Ragu, Sage, Hazelnuts & Pecorino **26/43** GF/Nuts

Hand Rolled **GREEN GARGANELLI**
Housemade Sugar Hill Farm Pancetta, Brussels Sprouts, Sharp Provolone Cream **22/34**

Handmade **RAVIOLI**
Glenmere Burrata, Broccoli Rabe, Sundried Tomatoes, Vodka Sauce **23/35** V

LASAGNE BOLOGNESE
Classic Layered with Sauce Bechamel & Bolognese, Fresh Mozzarella & Parmigiano Reggiano **37**

Genesee Valley Growers' **WHITE BEAN CASSOULET** GF/DF/VEGAN
NY Grown White Beans, *Great Joy Farm* Carrots, Chimichurri, *Fresh* Cornbread **33**

Sustainable **CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT** GF/DF/Nuts
Great Joy Farm Sticky Rice, Pineapple & Cashews, Coconut- *Red Bell Farm* Basil Sauce **42**

Campanelli Farm Free- Range **CHICKEN POT PIE**
Chicken Breast, Creamy Sauce, *Local Organic* Root Vegetables & Herbs, Golden Pastry **35**

La Belle Farm 'Barbarie' **DUCK BREAST** DF
Great Joy Farm Chestnut & Barley Pilaf, Honey Roasted Squash, *Olde Earth Orchard* Cranberry-Port Sauce **55**

POACHED MAINE LOBSTER GF
Dagele Farm Leeks & Shaved Brussels Sprouts, *Locally Grown* Potato Purée, Champagne & Dill Sauce **58**

BAROLO WINE BRAISED SHORT RIB GF/DF
Olive Oil Crushed *Local Organic* Root Vegetables, Spicy Wilted Kale, Juniper & Sage **53**

Hudson Valley Cattle Company **BLACK ANGUS FILET MIGNON** GF
Golden Mashed Potatoes, *Shinto Farm's* Mushrooms with Garlic Butter & White Balsamic, Sauce *Diane* **68**

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
BRUSSELS SPROUTS 'Pad Thai' with Crispy *Local* Peanuts, Cilantro & Lime **16** GF/VEGAN/DF/Nuts
Sautéed **BROCCOLI RABE** Pepperoncino, Lemon, Rosemary & Sunflower Crunch **16** GF/VEGAN/DF



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.