

Easter Brunch
at
Glenmere Mansion



~ First Courses ~

Fresh Berries & Seasonal Fruit

Mint & 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 ~

Farm Egg Omelet

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

Spinach & Artichoke Crêpes

Roasted Cauliflower, Tomato Confit & Great Joy Farm Arugula

Rack of Lamb

Yukon Gold Potatoes, Glazed Carrots with Wildflower Honey & Mint, White Balsamic Demi-Glace

Belgian Waffle

Fresh Strawberries & Blueberries, Chantilly Whipped Cream, Local Maple Syrup

Lobster Benedict

Fresh Maine Lobster, Sautéed 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 Cheesecake

Fresh Raspberries, Blackberry Sauce

Strawberry Shortcake

Fresh Whipped Cream, Strawberries, Lemon Zest & Poppy Seeds

The Glenmere Coconut Cake

Cream Cheese Frosting, Toasted Coconut, Vanilla Cake served with Coconut Crème Anglaise

Mrs. Astor's Ice Cream Sundae

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

Trio of House Made Sorbets

2 Glasses Prosecco

Three Course Prix Fixe Brunch

\$115