

The Supper Room

at Glenmere Mansion

Tour de France Wine Dinner

With Co-Host

French Wine Importer Adrian Chalk

~Thursday, May 21st, 2026~

'Bienvenue' Welcome Canapés

Gonet-Médeville, Champagne Premier Cru, Brut Blanc de Noirs NV

Seared New Jersey Sea Scallops

shaved garden radish, green goddess buttermilk

Alphonse Mellot 'La Moussière', Sancerre 2024

Hudson Steelhead Trout

wild mushrooms, spring onion

Domaine Belleville 'Les Duresses', Monthèlie Premier Cru 2023

La Belle Farm Duck Breast

herb & wild nettle risotto, syrah reduction with native raspberries

Pierre-Jean Villa 'Tildé', Saint-Joseph 2022

Trio of French Cheeses

fruit preserves, walnuts, sourdough crackers

Château des Eyrins, Margaux 2022

Honey Cake 'Caneles'

fresh local strawberries, whipped crème fraîche

Château les Justices, Sauternes 2023

\$210 Prix Fixe

Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Amber Malagoli

Thank You to Our Local Producers

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



**RELAIS &
CHATEAUX**