

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Dagele Farm Fairytale Pumpkin Soup ^{GF/V}

cider froth, pumpkinseed oil & praline

Rise & Root Farm Kale Salad ^{GF/Nuts}

sicilian pistachios, lemon olive oil, housemade burrata, pickled peppers, roasted autumn squash

Handmade Potato Gnocchi ^{GF}

chef foraged hen of the woods mushrooms, black garlic, hen jus, smoked campanelli farm chicken

Cedar Plank Roasted Hudson Fisheries Steelhead Trout ^{GF}

local organic squash, pan roasted brussels sprouts, cider beurre blanc

or

La Belle Farm Barbarie Duck Breast ^{GF/DF/Nuts}

ochs orchard apples, smoked maple glaze, almond praline crust, great joy farm japanese sweet potato
flowering broccolini, gingered duck demi-glace

St. Stephen from Four Fat Fowl Creamery

delicately flavored soft ripened cheese with poached och's orchard pear, port wine caramel

Hazelnut Mocha Mousse ^{Nuts}

locally roasted coffee & milk chocolate mousse, hazelnut praline crunch
dark chocolate caramel, hazelnut sponge cake

Mignardises

\$124 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation



Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Hanah Ordaz

Thank You to Our Local Producers

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