

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Sunchoke Soup ^{GF/V}

dagele farm sunchokes, sunflower polenta, rosemary & sunflower seed crunch

Peeky-Toe Crab ‘Waldorf’ ^{GF/DF/Nuts}

celery root, ochs orchard apples, walnuts, sesame, perfect food’s microgreens

Hand Rolled Culurgione Pasta ^{DF/Vegan}

filled with dagele farm yukon gold potatoes, saffron & rosemary, wild mushroom ragu

Poached Maine Lobster ^{GF}

sautéed leeks & brussels sprouts, locally grown potato purée, champagne & dill sauce

or

Barolo Wine Braised Short Rib ^{GF/DF}

olive oil crushed root vegetables, spicy wilted kale, juniper & sage

Chèvre from Edgwick Farm ^{GF}

panna cotta, 25-year balsamico, sundried montmorency cherry compote

Toffee Pudding

warm cake flavored with dates & spices, glenmere mansion’s maple toffee sauce,
burnt cinnamon ice cream, candied walnuts

Mignardises

\$129 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation

Substitutions May Be Available

Executive Chef Gunnar Thompson & Pastry Chef Hanah Ordaz

We thank all our partner/producers whose hard work and dedication to their crafts can be enjoyed throughout your meal. We simply aim to highlight the diverse and rich heritage of great farmers, craftspeople and artisans here in the Hudson River Valley. Many thanks go to our own staff as well—Mark & Steve grow organic vegetables in our gardens, raises heritage breed chickens for our eggs, keeps two colonies of honeybees, and forage for wild foods throughout our property at Glenmere Mansion.

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)

