

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Dagele Farm Sweet Corn Soup

roasted red pepper arancini, mascarpone

Fresh & Local Charcoal Grilled Peach & Maine Lobster Salad

greek yogurt dressing with mint, lemon & honey, garden cucumber & fennel, fresh arugula & radicchio

Handmade Sunburst Ravioli

blistered great joy farm sungold tomatoes, yellow tomato emulsion, basil & sunflower seed pesto

Cedar Plank Roasted Hudson Fisheries Steelhead Trout

garden vegetable tempura pancake, spicy zucchini with lime & mint, coconut-lemongrass sauce

or

La Belle Farm Barbarie Duck Breast

*chef foraged chanterelle mushroom polenta, glenmere grown candy cane beets & thumbelina carrots
truncali farm apricot brandy sauce*

Moonlight from Chaseholm Creamery

delicately flavored soft ripened cheese brûlée with finding home farm's maple sugar, roasted local plum

Hazelnut Mocha Mousse

*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)