

HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

Enjoy Tastings of Chef Annie's Hand-Crafted Sea Salt Cured Italian Meats 24
-Organically Raised on Terra Ridge Farm, New Paltz, NY-
Hand Selected New York State Artisan Cheeses 24
Combination of Our Sea Salt Cured Meats & New York Cheeses 29

Six **EAST COAST OYSTERS ON THE HALF SHELL** Champagne Mignonette & Horseradish **30** GF/DF
Patrick's Farm **FAIRYTALE PUMPKIN SOUP** Cider Froth, Pumpkinseeds, Pumpkinseed Oil **16** GF/V
GLENMERE SALAD Roasted Beets, *Local* Mixed Greens, *Edgwick Farm* Chèvre & Walnuts **19** V/GF/Nuts
General Tso's **CAULIFLOWER** with Toasted Sesame & *Fresh Cut* Garden Chives **13** V/DF
Ochs Orchard **PEAR CARPACCIO** *Housecured* Prosciutto, Arugula, Whipped Ricotta, Lemon & Honey **25** GF
FUTOMAKI ROLL *Select: Tofu or Spicy Peeky-toe Crab Omelet, Great Joy Farm* Sushi Rice **24** GF/DF/Vegan Option
Hudson Valley **APPLE SALAD** Pt. Reyes Blue Cheese, Candied Pecans, *Chef Foraged* Watercress **23** GF/Nuts
La Belle Farm **FOIE GRAS & DUCK GYOZA DUMPLINGS** (4) Plum Sauce, *Glenmere* Maple Ponzu **32** DF

Handmade **HONEYNUT SQUASH RAVIOLI**
Browned Butter, *Garden* Sage, Hazelnuts, *Glenmere Maple* Roasted Squash, 12 year Balsamico **25/38** V/Nuts

Maine **LOBSTER & SHRIMP SCAMPI**
Hand Cut Spaghetti alla Chitarra, *Local Greenhouse* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

OSSO BUCCO RAGÙ
Hand Rolled Gnocchi, Lemon & Parsley Gremolata, *House Cured Sugar Hill Farm* Pancetta **26/42** GF

Chef Daryen's **ORRECHIETTE**
Rise & Root Farm Broccoli Raab, White Beans, Smoky Red Peppers, Pine Nut Crema **22/34** VEGAN/DF/Nuts

White Truffle **CACIO E PEPE**
Housemade Taglioni Pasta, Shaved *Italian* White Truffles, Pecorino Romano **68/125** V

LASAGNE BOLOGNESE
Classic Layered with Sauce Bechamel & Bolognaise, Fresh Mozzarella & Parmigiano Reggiano **34**

Organic Local **ROOT VEGETABLE POT PIE** V
Carrots, Autumn Squash, Celery Root, Leeks with *Local* White Cheddar, Creamy Sauce, Golden Pastry **32**

Sustainable **CEDAR PLANK STEELHEAD TROUT** GF
Pumpkinseed Crust, *Roe's Orchard* Cider Beurre Blanc, *Garden* Swiss Chard, *Chef Foraged* Maitake Rice Pilaf **42**

Campanelli Farm Free-Range **CHICKEN 'VALDOSTANA'**
Sautéed Chicken Breast, Prosciutto Cotto, Italian Fontina, Olive Oil Crushed Potatoes, Sautéed Spinach **35**

La Belle Farm 'Barbarie' **DUCK BREAST** DF/Nuts
Seneca New York Grown Farro Pilaf, *Ochs Orchard* Apple Reduction Sauce, Walnut Praline **55**

NOVA SCOTIA HALIBUT DF/GF
Local Miso & *Glenmere Maple* Glaze, Roasted Delicata & Acorn Squash, Crispy Brussel Sprouts **53**

BRAISED PENNSYLVANIA BEEF SHORT RIB
Great Joy Farm Sweet Potato, Crispy *Dagele Farm* Onions, Creole Blackened Broccoli **53**

BLACK ANGUS FILET MIGNON GF
Golden Mashed Potatoes, *Shinto Farm's* Mushrooms with Garlic Butter & White Balsamic, Sauce *Diane* **62**

Sunday **POTATOES for TWO** with Roasted Garlic & Gruyere Cheese **18** GF/V

Shinto Farm Garlic Butter **MUSHROOMS** finished with White Balsamic & Pecorino Cheese **16** GF/V

Great Joy Farm **SWEET POTATO CASSEROLE** Coconut Milk, Pecan Streusel, Ginger, Sesame **15**

Rise & Root Farm **BROCCOLI RAAB** Smoky Red Peppers, Pine Nut Crema **16** VEGAN/DF/GF/Nuts



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES
GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts VEGAN=No Animal Products
While Glenmere offers gluten-free menu options, we are not a gluten-free facility.
Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.