

New Year's Eve at Glenmere Mansion

December 31st, 2025



Amuse-Bouche

First Course

Crab 'Louie'

Fresh Maine Peeky-toe Crab Meat, *Local* Quail Egg, Little Gem Romaine, Cucumber

Six Oysters on the Halfshell

Lemon, Horseradish Cocktail, Champagne Mignonette

Hudson Valley Foie Gras

Pan Seared with *Local* Apples, French Toast, Maple-Bourbon Syrup & Georgia Pecans

Mushroom & Black Truffle Risotto

Shinto Farm Mushrooms, French Black Truffles, Organic Carnaroli Rice, Aged Parmigiano

Main Course

King Salmon

Coriander Seed, Citrus Fruit Salsa, Mashed Yukon Gold Potatoes
Wilted *Rise & Root Farm* Spinach

Handmade Ravioli

Edgwick Farm Goat Cheese with Lemon & Sage, Baby Artichoke,
Basil & Sunflower Seed Pesto, Olive Oil Confit Tomatoes

Pan Seared Hudson Valley Duck Breast

Glazed with Blood Orange infused Honey, Ginger Sweet Potatoes
Charred Broccoli, Sauce à l'Orange

Hudson Valley Beef Short Rib

Great Joy Farm Polenta with Smoked Mozzarella & Rosemary
Local Greenhouse Grown Kale, Red Pepper 'Agri-Dolce', Red Wine & Shallot Jus

Dessert

Black Cocoa Basque Cheesecake

Raspberry Dark Chocolate Ganache, Black Sesame Praline

Citrus Tiramisu

White Coffee, Limoncello, Sweet Mascarpone, Sicilian Pistachio

\$175 per person

\$75 wine pairing

