

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Dagele Farm Sweet Corn Soup ^{GF}

roasted red pepper arancini, mascarpone

Rise & Root Farm Heirloom Tomatoes ^{GF/DF/Vegan/Nuts}

with pine nut crème, cucumber, garlic & pine nut crisp, tomato vinegar

Handmade Sunburst Ravioli ^{GF}

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

Cedar Plank Roasted Hudson Fisheries Steelhead Trout ^{GF/DF}

lemon & olive oil crushed potatoes, sautéed romano with scallions & thyme, mole verde with garden peppers

or

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

ochs orchard apples, smoked maple glaze, almond praline crust, great joy farm japanese sweet potato
garden grown yard long beans, gingered duck demi-glace

Moonlight from Chaseholm Creamery ^{GF}

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)