

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
Dagele Farm **SWEET CORN SOUP** with Roasted Red Pepper Arancini & Mascarpone **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
Housemade **BURRATA 'CAPRESE'** *Rise & Root Farm* Heirloom Tomatoes, Basil, 12 year Balsamico **28** GF/V
FUTOMAKI ROLL*Select: Tofu or Spicy Peeky-toe Crab Omelet, Great Joy Farm* Sushi Rice **24** GF/DF/Vegan Option
La Belle Farm **FOIE GRAS & DUCK GYOZA DUMPLINGS** (4) Plum Sauce, *Glenmere* Maple Ponzu **32** DF

Handmade **SUNBURST RAVIOLI**
Roasted *Glenmere Garden* Sungold Tomatoes, Basil Sunflower Pesto **23/35** V

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

Glenmere **GNOCCHI**
Chef Foraged Golden Chanterelles, *Garden* Thyme, *Housecured* Prosciutto **26/42** GF

Chef Daryen's **CULURGIONE PASTA**
Filled with Yukon Gold Potatoes, Saffron & Zucchini, Red & Yellow Pepper Ragù **20/31** VEGAN/DF

Wild Mushroom **CACIO E PEPE**
Handrolled Taglioni Pasta, *Chef Foraged* Porcini Mushrooms, Pecorino Romano **29/45** V

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

Grilled **GREAT JOY FARM TOFU** GF /DF/VEGAN
New York Grown Black Forbidden & Jasmine Rice, *Garden* Lemongrass Green Curry, *Organic* Vegetables **32**

Sustainable **HUDSON FISHERIES STEELHEAD TROUT** GF/DF
Sweet Corn 'Acqua Pazza', Heirloom Tomato, Cilantro, Fennel, Summer Squash **42**

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

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

NOVA SCOTIA HALIBUT DF
Garden Vegetable Ratatouille, Basil-Sourdough Crust, *Jimmy Nardello* Sweet Red Pepper Sauce **53**

BRAISED PENNSYLVANIA BEEF SHORT RIB GF/Nuts
Molé Rojo, Red & Yellow Pepper Sofrito, Saffron Rice, *Locally Grown* Black Beans **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

A Tasting of **LOCAL ZUCCHINI** Crispy Squash Blossoms, Marinated Zucchini **16** GF/VEGAN/DF

CREAMED CORN Pastry Crust, Charred Jalapeno, *5 Year Aged* Cheddar **13** V



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.