

Thanksgiving at Glenmere



Amuse

Festive Canapés by Executive Chef Gunnar Thompson

Starter

Cornucopia V, GF option, DF option

Glenmere's Garden Honey Poached Bartlett Pear, Organic Lettuces & Flowers
Lemon Poppysseed Vinaigrette, Edgwick Farm's Goat Cheese

Appetizers

Cannelloni & Cheese GF, V

Hand Rolled Pasta, Creamed Spinach Filling, Burrata & Black Pepper Sauce

Oysters on the Halfshell GF, DF

Apple- Horseradish Foam, Marinated Celery Root & Apple

Fairytale Pumpkin Bisque GF, V

Dagele Farm Heirloom Pumpkin, Caramelized Pumpkinseeds, Pumpkinseed Oil

Main Courses

Slow Roasted Turkey Breast

Mashed Potatoes, Cranberry Sauce, Glazed Carrots
Honeycrisp Apple-Sage Stuffing, Traditional Gravy

Hazelnut Crusted King Salmon GF, Nuts

French Green Beans with Shallots & Thyme, Sweet Potatoes
Braised Red Cabbage, Apple Cider Beurre Blanc Sauce

Peppercorn Seared New York Strip GF

GF Pan Roasted Brussels Sprouts & Honeynut Squash, Potatoes Au Gratin, Brandy Jus

Stuffed Acorn Squash GF, DF, Vegan

Wild Rice Stuffing with Cranberries & Sunflower Seeds,
Wilted Kale with Shiitake Mushrooms, Oven Roasted Cauliflower

Desserts

Warm Maple Apple Galette

Burnt Cinnamon Ice Cream, Cranberry Gelée

Pumpkin Velvet Cake

Cream Cheese Frosting, Dark Chocolate Ganache,
Graham Cracker Crumble, Chocolate Gelato

Bourbon Pecan Tart GF, Nuts

Vanilla Bean Ice Cream

Mignardises

Festive Sweets to Savor

\$145 per person

\$65 wine pairing

Reservations Required / The Supper Room/Dietary Requests will be Available