

# *Sunday Brunch at Glenmere Mansion*



## ~ First Courses ~

### **Fresh Berries & Seasonal Fruit**

Topped with Whipped Cream & Fresh Garden Mint

### **Six Oysters on the Half Shell**

Champagne Mignonette, Horseradish Cocktail, Fresh Lemon

### **Smoked Salmon**

Yukon Gold Potato Pancakes, Dill Crème Fraiche

### **Pecan Crusted French Toast**

Grand Marnier Mousse, Maple Butterscotch

### **Butter Poached Shrimp ‘Oscar’**

Steamed Asparagus, Lump Crab Cake, Hollandaise Sauce

## ~ Main Courses ~

### **Farm Egg Omelet**

Leeks, Goat Cheese & Roasted Tomatoes

Served with Potatoes, Petite Salad, Red Pepper Sauce

### **Spinach & Artichoke Crêpes**

Herb Roasted Cauliflower, Tomato Concassée

### **Hudson Sustainable Steelhead Trout**

Crushed Yukon Gold Potatoes with Lemon & Olive Oil, Sautéed String Beans, Champagne Sauce

### **Lobster Benedict**

Fresh Maine Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Potatoes

### **Steak & Eggs**

Grilled Prime NY Strip Steak, Two of our Fresh Farm Eggs Cooked to Order, Red Wine Demi-Glace  
Arugula Salad, Grilled Tomatoes

## ~ Dessert Courses ~

### **Chocolate Mocha Cake**

Dark Chocolate Cake infused with *Locally Roasted* Coffee and layered with Chocolate Ganache Frosting  
Accompanied with Chocolate Caramel Sauce & Fresh Raspberries

### **Mrs. Astor’s Ice Cream Sundae**

Vanilla Bean Ice Cream, Warm Chocolate Sauce, English Toffee, Crème Chantilly

### **The Glenmere Coconut Cake**

Layers of Vanilla Cake & Coconut Cream Cheese Frosting with Fresh Strawberries & Coconut Sauce

### **Trio of House Made Sorbets**

Fresh Fruit Garnish, Seasonal Flavors

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**Two Glasses of Prosecco**

**Three Course Prix Fixe Brunch**

**\$95**

