

HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

Enjoy Tastings of Chef Mason'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 FAIRYTALE PUMPKIN SOUP Cider Froth, Pumpkinseed Oil & Praline **19** V/GF

GLENMERE SALAD of Roasted *Local* Beets, Chardonnay Vinaigrette, *Rise & Root Farm* Mixed Greens

Hand Selected Seasonal Fruit, *Edgwick Farm* Goat Cheese & Candied Walnuts **19** V/GF/Nuts

General Tso's CAULIFLOWER with Toasted Sesame & *Glenmere Garden* Chives **18** V/DF

Rise & Root Farm KALE SALAD Crunchy Pistachios, Lemon Olive Oil, *Housemade* Burrata

Pickled Peppers, Roasted Autumn Squash, Hot Honey **20** VEGAN OPTION/V/GF/Nuts

Ochs Orchard HONEYCRISP APPLE & MAINE LOBSTER Compressed Apple, Hazelnut Praline

Fresh Maine Lobster Medallions, *Glenmere Garden* Chamomile, Celery & Kohlrabi Root **37** GF/DF/Nuts

La Belle Farm FOIE GRAS & DUCK GYOZA DUMPLINGS *Truncali Farm* Plum Sauce

Glenmere Harvest Maple Ponzu **33** DF

Hand Rolled ORECCHIETE PASTA

Locally Grown Organic Kale, Tomato Vinegar, White Bean & Red Pepper Sauce **19/33** VEGAN/DF

Maine LOBSTER & SHRIMP SCAMPI

Hand Cut Spaghetti alla Chitarra, *Greenhouse* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

POTATO GNOCCHI *Chef Foraged* Hen of the Woods Mushrooms

Black Garlic, Hen Jus, Smoked Campanelli Farm Chicken **24/37** GF

Handmade HONEYNUT SQUASH 'CARMELLE' RAVIOLI

Toasted Walnuts, *Vacche Rosse* Parmigiana, *12 year* Balsamico, *Glenmere* Honey, Sage **23/35** V

Great Joy Farm Organic TOFU GF/DF/VEGAN/Nuts

New York Grown Peanut Sauce, *Locally Grown* Jasmine Rice, Soy Ginger Glaze, Roasted Carrots & Shiitake **33**

Sustainable Farmed CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT GF

Locally Grown Autumn Squash, Pan Roasted Brussels Sprouts, Cider Beurre Blanc Sauce **42**

Campanelli Farm Free- Range CHICKEN POT PIE

Chicken Breast, Creamy Sauce, *Local Organic* Root Vegetables & Herbs, Golden Pastry **35**

La Belle Farm 'Barbarie' DUCK BREAST GF/DF/Nuts

Ochs Orchard Apples, Smoked Maple Glaze, Almond Praline Crust, *Great Joy Farm* Japanese Sweet Potato

Stir Fried Flowering Broccolini, Gingered Duck Demi-Glace **53**

SEAFOOD 'CAPE MAY'

Fresh *Maine* Lobster, *Long Island* Bay Scallops, Jumbo Shrimp, Steamed Broccoli & Cauliflower

Golden Vol-au-Vent, Lobster- Cognac Sauce **58**

Hudson Valley Cattle Company BACON WRAPPED BLACK ANGUS FILET MIGNON GF

Potatoes *au Gratin*, *Shinto Farm's* Mushrooms, *Rise & Root Farm* Broccoli Raab Leaf, Sauce *Diane* **54**

Sunday POTATOES for TWO with Roasted Garlic & Gruyere Cheese **18** GF/V

BRUSSELS SPROUTS 'Pad Thai' with Crispy Local Peanuts, Cilantro & Lime **16** GF/VEGAN/DF/Nuts

We thank all our partner/producers whose hard work and dedication to their crafts can be enjoyed throughout your meal. We simply aim to highlight the diverse and rich heritage of great farmers, craftspeople and artisans here in the Hudson River Valley. Many thanks go to our own staff as well-- Mark, Steve & Boris grow organic vegetables in our gardens, raises heritage breed chickens for our eggs, keeps two colonies of honeybees, and forage for wild foods throughout our property at Glenmere Mansion.

~Chef Gunnar Thompson ~

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.