

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Porcini & Chestnut Soup

house baked brioche croutons, crisp garden sage, parmesan cloud

Chilled Maine Lobster GF/DF

florida orange, belgian endive, watercress, local honey & poppyseed dressing

Hand Rolled Culurgione Pasta DF/Vegan

filled with dagele farm yukon gold potatoes, saffron & rosemary, wild mushroom ragu

Cedar Plank Roasted Hudson Fisheries Steelhead Trout GF

local organic squash, pan roasted brussels sprouts, cider beurre blanc

or

La Belle Farm Barbarie Duck Breast GF/DF/Nuts

smoked maple glaze, almond praline crust, great joy farm sweet potato
braised rise & root farm red cabbage, old earth orchards cranberry-port wine sauce

St. Stephen from Four Fat Fowl Creamery GF

delicately flavored soft ripened cheese with poached och's orchard pear, red wine caramel

Hazelnut Mocha Mousse Nuts

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)