

# The Supper Room

at Glenmere Mansion

## The Grand Tasting Menu

### Amuse Bouche

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#### Potato Leek Soup <sup>GF</sup>

dagele farm leeks & yukon gold potatoes, bacon (or not) & crème fraîche

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#### Spring Panzanella Salad <sup>Vegan, DF</sup>

all the green garden vegetables, sourdough, vinaigrette, flowers

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#### Polenta Gnocchi <sup>GF</sup>

chef foraged morel mushrooms, hen jus, marsala

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#### Atlantic Diver Scallops <sup>GF/DF</sup>

tempura vegetable cake, red & yellow pepper sauces, garden cilantro oil, citrus fruit salsa

or

#### La Belle Farm Duck Breast <sup>GF/DF</sup>

great joy farm fried rice with spring onion kimchi & duck egg, pineapple teriyaki

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#### Chèvre from Edgwick Farm <sup>GF</sup>

panna cotta, 25-year balsamico, sun-dried cherry compote, fresh cherries

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#### Double Dark Chocolate Soufflé <sup>GF</sup>

valkyrie roaster's coffee ice cream, dark chocolate sauce

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### Mignardises

**\$129 Prix Fixe**

**\$85 Wine Pairing**

*Chef Requests Full Table Participation*

**Substitutions May Be Available**

*Executive Chef Gunnar Thompson & Pastry Chef Amber Malagoli*

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 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.

### 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)

