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 Poppyseed Vinaigrette, Edgwick Farm's Goat Cheese

Appetizers

Lobster Ravioli
Hand Rolled Pasta, Mascarpone, Cherry Tomato Ragu

House Cured Prosciutto & Apple GF, DF option
Local Ochs Orchard Apples, Arugula, 3 year aged Parmigiano Reggiano

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 Steelhead Trout GF, Nuts, DF option
French Green Beans with Shallots & Thyme, Sweet Potatoes
Braised Red Cabbage, Apple Cider Beurre Blanc Sauce

Peppercorn Seared New York Strip GF, DF option
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 Dutch Apple Pie V
Ochs Orchard Honeycrisp Apples, Cinnamon Streusel, Maple Ice Cream

Pumpkin Swiss Roll Cake V
Cream Cheese Frosting, Candied Pumpkin, Spiced Browned Butter Crumble

Flourless Chocolate & Pecan Torte GF, DF, V
Cranberry Orange Compote, Fresh Florida Orange

Mignardises

Festive Sweets to Savor

$145 per person
$65 wine pairing
Reservations Required / The Supper Room/Dietary Requests will be Available