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, NYHand 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 SWEET CORN SOUP Roasted Red Pepper Arancini, Mascarpone 19 v/GF

HOUSEMADE BURRATA Rise & Root Farm Heirloom Tomatoes, Purple Basil, Spicy Pistachios Castelvetrano Olives, Lime Zest, 12 year Balsamic, Infused Olive Oil **28** V/GF/N

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/N

Fresh & Local CHARCOAL GRILLED PEACH & MAINE LOBSTER SALAD Greek Yogurt Dressing with Mint, Lemon & Honey, Garden Cucumber & Fennel, Fresh Arugula & Radicchio 36 GF

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

La Belle Farm FOIE GRAS TERRINE Wildcrafted Glenmere Summer Berries, Emily's Wineberry Jam Sourdough Walnut Bread Toast 33 N/DF

Hand Rolled FUSILLI PASTA Roasted Red Pepper Sauce Charred Corn & Garden Zucchini with Oregano & Garlic 18/32 VEGAN/DF

Maine LOBSTER & SHRIMP SCAMPI

Hand Cut Spaghetti alla Chitarra, Local Heirloom Cherry Tomatoes, Maine Lobster & Jumbo Shrimp 47

POTATO GNOCCHI Garden Eggplant Bolognese

Housecured Black Pepper Pancetta Bacon, Stracciatella Mozzarella, Crispy Potatoes & Herbs 22/34 GF

Handmade **SUNBURST RAVIOLI** filled with Stoneground Local Sweet Corn Polenta, Fresh Ricotta & Parmesan Blistered Great Joy Farm Sungold Tomatoes, Yellow Tomato Emulsion, Basil & Sunflower Seed Pesto **23/35** v

CHARCOAL GRILLED Great Joy Farm Organic TOFU GF/DF/VEGAN

Locally Grown Jasmine Rice, Japanese Peach Teriyaki, Stir-Fried Scallions & Leafy Greens, Asparagus Yakitori 33

Sustainable Farmed CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT GF/DF Garden Vegetable Tempura Pancake, Spicy Summer Squash with Lime & Mint, Coconut-Thai Basil Sauce 42

Campanelli Farm Free- Range CHARCOAL GRILLED CHICKEN BREAST GF/DF

Lime, Turmeric & Ginger Marinade, Heirloom Tomato Pico de Gallo, Sweet Corn & Zucchini Succotash 35

La Belle Farm 'Barbarie' DUCK BREAST GF

Chef Foraged Chanterelle Mushroom Polenta, Glenmere Garden Grown Candy Cane Beets & Thumbelina Carrots Truncali Farm Apricot Brandy Sauce **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, Tivoli Farm's Mushrooms, Chef Foraged Watercress, Sauce Diane 54

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

A Tasting of Local ZUCCHINI with Crispy Squash Blossoms, Marinated & Grilled Zucchini 22 GF/VEGAN/DF

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