

Valentine's Day at Glenmere



Menu d' Amour

Champagne & Oysters

beausoleil oysters poached in champagne cream
royal ossetra caviar

or

Ruby Carrot Soup

young sweet ginger, vadouvan spiced oat streusel



Raviolo

filled with yukon gold potatoes, quail egg, sage & wild mushrooms

or

Handmade Miniature Burrata

roasted fresh artichoke hearts, sundried & oven dried tomato pesto, sicilian pine nuts



Handrolled Gnocchi

la belle farm duck confit, browned butter, fresh cut chives

or

Pan Seared Scallop

locally grown akimoto sticky rice, sweet & sour mango compote, sesame



Maine Lobster

citrus, red pepper & fennel salsa, coconut- basil sauce, charcoal roasted sweet potato & pineapple

or

Hudson Valley Dry Aged Beef 'Rossini'

prime filet mignon, pan seared foie gras, french black truffle demi-glace, poached mushroom, spring onion hashbrown



Strawberry Panna Cotta

champagne gelée, strawberry -hibiscus consommé



Chocolate Almond Macaron

whipped chocolate ganache, red berry preserves, white chocolate sauce

Executive Chef Gunnar Thompson

Pastry Chef Hanah Ordaz

February 14th, 2026

Menu Carte: Three Hundred Twenty-Five dollars per person

Wine Pairing: One Hundred Sixty dollars per person