

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, NY-
Hand 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

PORCINI & CHESTNUT SOUP *House Made* Brioche Croutons, *Garden* Sage, *Parmesan* Cloud **19**

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/Nuts

General Tso's **CAULIFLOWER** with Toasted Sesame & *Fresh Cut* Chives **18** V/DF

Rise & Root Farm **KALE SALAD** *Glenmere Harvest* Maple Roasted Winter Squash, Hazelnut Praline
Poached Ochs Orchard Pear, Pomegranate, Agave- Lime Vinaigrette **18** VEGAN/V/GF/DF/Nuts

CHILLED MAINE LOBSTER *Florida* Orange, *Belgian* Endive, Watercress
Local Honey & Poppyseed Dressing **35** GF/DF

La Belle Farm **FOIE GRAS & DUCK GYOZA DUMPLINGS** *Truncali Farm* Plum Sauce
Glenmere Harvest Maple Ponzu **33** DF

Hand Rolled **CULURGIONE PASTA**
Filled with Dagele Farm Yukon Gold Potatoes, Saffron & Rosemary, *Wild* Mushroom Ragu **20/34** VEGAN/DF

Maine **LOBSTER & SHRIMP SCAMPI**
Hand Cut Spaghetti alla Chitarra, *Local Greenhouse* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

POTATO GNOCCHI 'Cacio e Pepe' Fresh *Perigord* Black Truffle, Shaved Brussels Sprouts
House Cured Pancetta, Roasted *Rise & Root Farm* Sunchokes, *Italian* Pecorino, Cracked Black Pepper **31/48** GF

Handmade **HONEYNUT SQUASH 'CARMELLE' RAVIOLI**
Toasted Walnuts, *Vacche Rosse* Parmigiana, *12 year* Balsamico, *Glenmere* Honey, Sage **23/35** V

Genessee Valley Growers' **WHITE BEAN CASSOULET** GF/DF/VEGAN
Stewed NY *Grown* White Beans with *Dagele Farm* Leeks, Balsamic Glazed Cipollini, *Great Joy Farm* Carrots
Basil Chimichurri, *Freshly Baked* Cornbread **33**

Sustainable Farmed **CEDAR PLANK ROASTED HUDSON FISHERIES STEELHEAD TROUT** GF
Locally Grown Winter Squash, Pan Roasted Brussels Sprouts, Apple Cider Beurre Blanc Sauce **42**

Campanelli Farm Free- Range **CHICKEN POT PIE**
Chicken Breast, Creamy Sauce, *Local Organic* Root Vegetables & Herbs, Golden Pastry **35**

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 **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*, *Shinto Farm's* Mushrooms, Garlic Stir Fried *Local* Greens, Sauce *Diane* **54**

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

BRUSSELS SPROUTS *Pad Thai'* with Crispy *Local* Peanuts, Cilantro & Lime **16** GF/VEGAN/DF/Nuts

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

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts VEGAN=No Animal Products

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.