

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

Sweet Corn Soup ^{GF}
red pepper arancini, mascarpone

Futomaki Roll ^{Vegan option, DF/GF}
great joy farm tofu or spicy crab omelet, locally grown sushi rice

Black Truffle Cacio e Pepe ^V
hand rolled taglioni, pecorino, australian black truffles

Nova Scotia Halibut ^{DF}
garden vegetable ratatouille, basil- sourdough crust

or

Braised Pennsylvania Beef Short Rib ^{GF/DF/Nuts}
molé rojo, red & yellow pepper sofrito, saffron rice & locally grown black beans

Handmade Burrata ^{GF}
grilled ochs orchard peach, blackberry, arugula

S'mores
*honey graham lava cake with catskill provisions honey,
warm chocolate sauce, toasted marshmallow*

Mignardises

\$139 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation

Substitutions May Be Available

Executive Chef Gunnar Thompson & Pastry Chef Gillian Geiger

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)

