

Glenmere Champagne Brunch

~ Glenmere Pastry Basket ~

Croissants, Breakfast Bread, Scones, Muffins

~First Course~

Fresh Berries

Mint Syrup

Raw Sugar Bruleed Florida Grapefruit

Steelcut Irish Oatmeal with Citrus Butter

House-made Granola and Berries

Cream of Winter Parsnip Soup

Frogs End Garden Salad

Mixed Green Lettuces, Dried Pears

Crispy Goat Cheese, Pumpkin Seeds

Roasted Butternut Squash

Pomegranate Vinaigrette

Potato and Leek Quiche

Petite Mixed Greens

Shrimp Cocktail

~ Main Course ~

Homemade buttermilk pancakes

Cinnamon and Maple Glazed Local Apples, Fromage Blanc

Glenmere's "Pain Perdue"

Dried Cherry Confit, Whipped Crème Fraiche

Lobster Benedict

Brioche, Lobster, Spinach, Spanish Pepper Spiced Hollandaise

Omelet: Traditional or Egg White Only

Tonjes Rambler Cheese, Mushrooms, Spinach

Crispy Home Fries, Maple Pork Sausage

Grilled Half Chicken

Red Wine Brodo, Liver Spedini

Swiss Chard, Lemon

~Dessert Course~

Mrs. Astor's Autumn Ice Cream Sundae

Pumpkin Spice Ice Cream, Butterscotch Caramel

Pecan Biscotti Crumble, Fresh Hand Whipped Cream

Mr. Flagler's Coconut Cake

Six Layers of Coconut Cake, Coconut Cream

Toasted Coconut Cream Cheese Icing

Dan's Lemon Meringue Cake

Four Layers with Lemon Curd, Lemon Chiffon

Limoncello, Meringue

Flourless Chocolate Cake

Poached Pear, Port Pear Sorbet, Red Wine Glaze

Home Made Ice Cream

Trio of Sorbets