

The Supper Room of Glenmere Mansion

First Courses

Oysters on the Half Shell

Champagne & Shallot Mignonette

Cream of Parsnip Soup

Smoked Ham, Onion Relish, Rye Bread Crumbs

Seared Hudson Valley Foie Gras

Caramel Apple, Mache, Lemon Vinaigrette \$10 supplement

Salad of Endive

Apple, Walnuts, Watercress, Pomegranate-Mustard Vinaigrette

Salad of Roasted Pear

Gorgonzola Dolce, Arugula, Aged Balsamic

"5 Spice" Crusted Scallops

Lentils du Puy, Ossetra Caviar, Carrot Butter

Agnolotti of Pumpkin

Crispy Pancetta, Swiss Chard, Sage Brown Butter

Main Courses

Butter Poached Maine Lobster

Salsify, Cippolini Onions, King Trumpet Mushrooms, Blis Maple Syrup Supplement \$15

Hudson Valley Duck Breast and leg Confit

Poached Quince, Pan Seared Foie Gras Supplement \$10

Espresso Rubbed Short Rib of Beef

Sunchoke Puree, Hen of the Woods Mushrooms

Braising Greens, Au Jus

Seared Ahi Tuna

Cashew Puree, Pickled Red Onion

Bacon Wrapped Monkfish

Brussels Sprouts, Roasted Garlic, Yukon Gold Potatoes, Whole Grain Mustard

Prix Fixe

Chef de Cuisine ~ Rob Stella

Executive Chef ~ Roberto Bellissimo



Menus and wine lists are representative only and certain items may change based upon availability

