

# *The Supper Room*

*at Glenmere Mansion*

## *The Grand Tasting Menu*

### **New York Organically Grown White Bean Soup**

*wildcrafted local spring onions, roasted red peppers, dagele farm curly leaf kale  
parmigiano reggiano, herbs from our garden*

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### **Crab Louie**

*colossal lump crabmeat, great joy farm romaine, garden tomatoes  
ripe avocado, glenmere farm egg, spicy louie dressing*

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### **Hand Rolled Cappelletti**

*pasta filled with black oak farm mushrooms & french brie, black truffle & marsala sauce*

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### **Sustainable Steelhead Trout**

*south river company miso teriyaki, roasted maui pineapple, great joy farms' grown sushi rice, organic vegetables*

**or**

### **Barbarie Duck Breast**

*glazed with orange infused honey, mashed local sweet potatoes, caramelized new york grown peanuts, sauce 'grand marnier'*

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### **Moonlight from Chaseholm Creamery**

*mild & creamy grass-fed new york cow's milk cheese, finding home farm's maple 'brûlée', glazed walnuts  
dried fruit crackers, local evercrisp apples*

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### **Chocolate Cheesecake**

*glenmere garden mint ganache, maple oat butter,  
chocolate granola, roasted barley ice cream*

**\$118 Prix Fixe**

**\$85 Wine Pairing**

*Chef Requests Full Table Participation*



**Substitutions May Be Available**

*Executive Chef Gunnar Thompson*

*Pastry Chef Hanah Ordaz*

### **Thank You to 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)