

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*

Crab Louie

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

Hand Rolled Cappelletti

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

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'

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*

Vanilla Bean Crème Bavarian

dulce de leche ganache, spiced almond praline, mignorelli farm pear sangria sorbet

\$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)