

The Supper Room

At Glenmere Mansion



The Grand Tasting Menu

Amuse Bouche

Ceviche

ipswich clams, cucumber, stonefruit

Mussels

braised with leeks, fennel, and cream

Hudson Valley Duck

handmade cavatelli, morel mushrooms, browned butter

Filet Mignon

peruvian quinoa, bing cherries, tahitian vanilla, local foie gras

Edgwick Farm 'Firthcliff' Goat Cheese

'gougere', peppercorn sauce, shaved walnuts

Crème Frâiche Sorbet

rhubarb, lemon, black pepper streusel

Cherries & White Chocolate

pistachio ganache, citrus mascarpone, baked meringue

\$145 Prix Fixe

Substitutions May Be Available



Executive Chef Gunnar Thompson / Pastry Chef Sue Drabkin
Please refrain from phone conversations in Glenmere dining areas