

The Supper Room

At Glenmere Mansion



Oysters on the Half Shell

one dozen hand selected oysters, champagne mignonette
(sixty-dollar supplement)

Petrossian Caviar

50 gram tin of royal ossetra caviar and traditional accompaniments
(three hundred twenty-five-dollar supplement)

First Course

Salad of Rise & Root Farm Heirloom Tomatoes

persian cucumber, whipped sheep's milk feta cheese, mint oil
salt preserved lemon, sicilian pistachios

Cured Wild Salmon

cucumber gazpacho, dill leaves, avocado, garden radishes

Sweet Corn Soup

tomato royale, slow roasted small tomatoes, toasted sesame vinaigrette

Melon & Prosciutto

compressed musk melon, honeydew-basil sorbet, 16-month d.o.p. prosciutto di parma

Seared Hudson Valley Foie Gras

elberta peaches, cinnamon french toast, georgia pecans, bourbon maple sauce
(fifteen dollar supplement)

Main Course

Maine Diver Scallops

ratatouille 'a la minute', basil crust, sweet pepper coulis

Cauliflower & Black Truffle Risotto

australian black winter truffles, roasted local cauliflower, garden vegetables

Pan Seared Halibut

sweet corn & farro pilaf, medley of tomatoes & radishes, lemon-coriander sauce

Hudson Valley Chicken Breast

glazed dagele farm broccoli, hen of the woods mushroom, garden carrots
toasted cashews, browned butter-umami emulsion

54 hour Braised Beef Short Rib

pickled petite sweet peppers, zucchini & stravecchio parmigiano reggiano croquette
balsamic beef glaze

Dessert Course

please select from our dessert menu

\$95 Prix Fixe



Executive Chef Gunnar Thompson

Please Refrain From Phone Conversation In Glenmere Dining Areas

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.