

# *The Supper Room*

At Glenmere Mansion



## **Oysters on the Halfshell**

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

## **Petrossian Caviar**

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

## First Courses

### **Salad of Roasted Beets**

juniper cured beef bresaola, mostarda di frutta, chicory leaves

### **Radicchio Salad**

pedro ximénez sherry, crisp apple, aged manchego, marcona almond

### **Porcini and Chestnut Soup**

parmigiana reggiano & brioche

### **Maine Lobster 'en croute'**

golden pastry, fresh lobster, cognac scented bisque, local root vegetables

### **Sautéed Hudson Valley Foie Gras**

gingerbread, bartlett pear, caramelized pistachio, armagnac flambé  
(fifteen dollar supplement)

## Main Courses

### **Seared Long Island Black Sea Bass**

spanish chorizo, pea tendrils 'chimichurri', stewed white beans, tomato soffrito

### **Mushroom Raviolo**

edgwick farm chèvre, farm egg, romanesco cauliflower, garlic confit, handmade pasta

### **Roasted Organic Salmon Fillet**

yukon gold potatoes, root vegetables, and nova scotia mussels braised in champagne cream

### **Hudson Valley Seared Duck Breast**

winter squash 'dauphinoise', brussels sprout leaves, currant cumberland sauce

### **54 Hour Braised Beef Short Rib**

salt roasted celery root, tarragon glaze, chanterelles

## Dessert Courses

please select from our dessert menu

**\$95 Prix Fixe**



Executive Chef: Gunnar Thompson / Pastry Chef: Sue Drabkin  
Please Refrain From Phone Conversation In Glenmere Dining Areas