

# *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  
(two hundred seventy-five-dollar supplement)

## First Course

### **Spring Panzanella Salad**

english cucumber, fresh green vegetables, garden lettuces  
toasted croutons, olives & capers, basil vinaigrette

### **Stuffed Artichoke**

marinated california heirloom artichoke, mozzarella di bufala campana  
red bell farm arugula, oil cured tomato, italian pine nuts

### **Steamed Austrian White Asparagus**

smoked ham, flowers & herbs, spring garlic emulsion

### **Fennel & Saffron Soup**

shrimp arancini, dagele farm tomato

### **Buckwheat Crêpe**

locally grown organic buckwheat, fresh newfoundland crab, cauliflower, lime

## Main Course

### **Roasted Maine Lobster**

zucchini 'fra diavolo', red bell farm basil, housemade ricotta  
(thirty-dollar supplement)

### **Agnolotti Pasta**

wild ramp filling, fresh pea pods, vadouvan curry emulsion

### **Pan Seared Nova Scotia Halibut**

crushed new potatoes, braised spring lettuces, champagne jus

### **Roasted Hudson Valley Chicken Breast**

foraged local morel mushrooms, creamy polenta  
new jersey green asparagus, sauce suprême

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

glazed spring vegetables, tarragon jus, mushroom butter

## Dessert Course

please select from our dessert menu

**\$95 Prix Fixe**



Executive Chef Gunnar Thompson

Please Refrain From Phone Conversation In Glenmere Dining Areas