

The Supper Room

At Glenmere Mansion



Caviar for Two

50 gram tin of belgian ossetra caviar and traditional accompaniments

\$275 Supplement

Oysters on the Halfshell for Two

one dozen hand selected oysters, cocktail sauce, champagne mignonette

\$48 Supplement

First Courses

Roasted Onion Cream

smoked duck ham, potato, thyme

Green Panzanella

peas, toasted bread, basil, cucumber, radish, vinaigrette, olives

Strawberries and Chèvre

rhubarb, coriander, kitchen garden salad greens, buckwheat honey

Truffle & Potato

black truffle purée, potato tortelli, confit

Cured Beef Carpaccio

warwick greenhouse tomatoes, watercress, pickles

Main Courses

Hudson Valley Duck 'Pithivier'

mushrooms, confit, foie gras, magret, butter pastry, armagnac jus

Nova Scotia Halibut

braised with parsley, fenugreek, mussels, fennel and swiss chard

Pan Roasted Maine Lobster

meyer lemon, potato 'risotto', paprika butter, new jersey asparagus, radish

\$10 supplement

Seared Beef Sirloin

dagele farm yukon gold potatoes, smoked bacon,
young spring leeks, dark roast coffee

Morel Mushrooms

english peas, ricotta cavatelli, browned butter

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