

# Sunday Brunch at Glenmere Mansion



## ~ First Course ~

### Fresh Berries

Mint, Whipped Cream

### Pecan Crusted French Toast

House Brioche, Grand Marnier Mousse, Maple Butterscotch

### Smoked Salmon

Everything Bagel Bread Pudding, Dill Sour Cream, Tomato, Red Onion, Capers

### Glenmere Salad

Mixed Green Lettuces, Beets, Radishes, Candied Walnuts, Goat Cheese, Cherry Vinaigrette

### Oysters on the Half Shell

Peppercorn Mignonette

### Butter Poached Shrimp 'Oscar'

Asparagus, Crab Cake, Hollandaise Sauce, Caviar

## ~ Main Course ~

### Wild Mushroom Crêpes

Roasted Cauliflower, Parmesan, Arugula Pesto, Grilled Onions

### Farm Egg Omelet

Olives, Feta Cheese, Arugula, Roasted Tomatoes, Potatoes O'Brien,  
Petite Salad, Piquillo Pepper Sauce

### Lobster Benedict

Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Crispy Potatoes

### Pastrami Hash

Caramelized Onion, Potato, Fried Egg, Truffle-Madeira Sauce

### Scallop Pappardelle

Spinach, Red Pepper, Leeks, Chardonnay-Dill Cream, Fresh Pappardelle Pasta

### Grilled Steak & Sunny Side Up Egg

Watercress Salad, Crispy Potatoes, Tobacco Onions, Red Wine Jus



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## ~ Dessert Course ~

### Strawberry Mousse

Crème Fraîche Cake, Lemon, Black Pepper Meringue

### Dark Chocolate Marquise

Candied Orange, Chocolate Crumble

### Lemon and Cream Cake

Chiffon Cake, Lemon Buttercream, Basil Meringue, Fresh Raspberries

### Mrs. Astor's Ice Cream Sundae

Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Blondie Bits

### Home Made Ice Cream or Sorbet

Cinnamon Twist Cookie

Lamberti Prosecco

Three Course Prix Fixe Brunch

\$65

## ~ Glenmere Brunch Cocktails & Aperitifs ~

### St. Germain Champagne Cocktail

St. Germain, Champagne \$16

### Glenmere Bloody Mary

Grey Goose Vodka, Tomato Juice, Horseradish,  
Worcestershire Sauce, Lemon, Celery Salt Rim \$18

### Glenmere Greyhound

Tito's Vodka, Grapefruit Juice \$16

### Pomegranate Martini

Grey Goose Vodka, Pomegranate Liqueur, Cointreau \$16

Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin  
Please Refrain from Phone Conversations in Glenmere Dining Areas

