

# *Sunday Brunch*

*at*

## *Glenmere Mansion*



### **~ First Course ~**

*(Choice of:)*

#### **Fresh Berries**

*Mint & Whipped Cream*

#### **Oysters on the Half Shell**

*Champagne Mignonette, Horseradish Cocktail*

#### **Smoked Salmon**

*Toasted Bagel, Dill Cream Cheese Schmear, Tomato, Red Onion, Capers, Lettuce*

#### **Glenmere Salad**

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

#### **Pecan Crusted French Toast**

*House Banana Bread, Grand Marnier Mousse, Maple Butterscotch*

#### **Butter Poached Shrimp 'Oscar'**

*Asparagus, Crab Cake, Hollandaise Sauce, Caviar*

### **~ Main Course ~**

*(Choice of:)*

#### **Farm Egg Omelet**

*Olives, Goat Cheese, Roasted Tomatoes*

*Served with Potatoes, Petite Salad, Red Pepper Sauce*

#### **Wild Mushroom Crêpes**

*Roasted Cauliflower, Parmesan, Arugula Pesto*

#### **Seared Faroe Island Salmon Fillet**

*Yukon Gold Potato Pancake, Horseradish Cream, French String Beans*

#### **Pastrami Hash**

*House Smoked Beef Pastrami, Potatoes, Caramelized Onions, 2 Sunny Side Up Eggs, Périgord Black Truffle Sauce*

#### **Lobster Benedict**

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

*(Ten Dollar Supplement)*

#### **Grilled Steak & Sunny Side Up Egg**

*Watercress Salad, Crispy Potatoes, Onion Strings, Red Wine Jus*



## ~ Dessert Course ~

(Choice of:)

### **Brioche Bread Pudding**

*Crème Anglaise Sauce, Candied Walnuts*

### **Hummingbird Cake**

*Banana Cake, Pineapple, Toasted Coconut, Cream Cheese Mousse, Candied Pecans*

### **Profiteroles**

*Salted Caramel Ice Cream, Roasted Cocoa Beans, Dark Chocolate Ganache*

### **Mrs. Astor's Ice Cream Sundae**

*Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Toffee Praline*

### **Trio of House Made Sorbets**

*Fresh Fruit Garnish*

*Da Mar Prosecco, Extra Brut, Veneto, Italy, NV*

*Three Course Prix Fixe Brunch*

*\$65*

## ~ Glenmere Brunch Cocktails & Aperitifs ~

### **Glenmere Bloody Mary**

*grey goose vodka, tomato juice, horseradish  
worcestershire sauce, lemon, celery salt rim \$18*

### **Champagne Sangria**

*st. germain elderflower, wild hibiscus flower syrup  
fresh blueberries & apples, topped with sparkling wine \$18*

### **Spiced Mule**

*van gogh apple vodka, spiced pear liqueur, ginger beer, lemon \$18*

### **Glenmere Greyhound**

*tito's vodka, grapefruit \$18*

### **Pomegranate Martini**

*kettle one vodka, pomegranate liqueur, contreau \$18*

### **Executive Chef Gunnar Thompson**

Please Refrain from Phone Conversations 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 any item can be completely free of allergens*

