

Thanksgiving at Glenmere



Amuse

Festive Canapés by Executive Chef Gunnar Thompson

Appetizers

Warm Edgwick Farm Goat Cheese

Organic Mixed Greens, House Vinaigrette, Poached Pear, Dried Fruit & Nuts

Hudson Valley Foie Gras 'au Torchon'

Spiced Apple Gelée, Toasted Brioche, Apple- Radish Salad

Fairytale Pumpkin & Lobster Bisque

Cognac, Chives

Main Courses

Roasted Turkey Breast

Mashed Potatoes, Cranberries, Wilted Spinach, Apple-Sage Stuffing, Traditional Gravy

Organic Salmon Fillet

French String Beans Almondine, Wild Rice Pilaf, Thyme Beurre Blanc

Pan Seared Filet Mignon Medallions

Braised Red Cabbage, Brussels Sprouts, Sweet Potatoes, Mushroom Demi-Glace

Mushroom Ravioli

Marsala Sauce, Black Truffle Wilted Greens

Desserts

Pumpkin & Candied Pecan Pie

Pecan Crust, Maple Meringue, Butter Pecan Ice Cream

Warm Chocolate Torte

Dark Chocolate Ganache, Cranberry & Orange Marmalade, Cacao Bean Brittle

Caramel Apple Tart

Cinnamon-Oat Streusel, Caramel Roasted Hudson Valley Apples, Vanilla Bean Ice Cream

Mignardises

Festive Sweets to Savor

\$95 per person

Reservations Required / The Supper Room