

# The Supper Room

At Glenmere Mansion



## The Grand Tasting Menu

### Amuse Bouche

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#### Ceviche

*dayboat scallop, red pepper, cucumber*

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#### Grilled House Smoked Bacon

*foraged wild berries, kohlrabi, hazelnut*

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#### Hudson Valley Duck

*handmade cavatelli, chanterelle mushrooms, browned butter*

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#### 54 Hour Braised Black Angus Short Rib

*sweet corn polenta, rosemary glaze, smoked pecan gremolata*

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#### Edgwick Farm 'Firthcliff' Goat Cheese

*'gougere', peppercorn sauce, shaved walnuts*

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#### Peach Sorbet

*lemon crème fraiche, blueberry gelée*

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#### Cherries & White Chocolate

*pistachio ganache, citrus mascarpone, baked meringue*

**\$145 Prix Fixe**

*Substitutions May Be Available*



Executive Chef Gunnar Thompson / Pastry Chef Sue Drabkin  
Please refrain from phone conversations in Glenmere dining areas