

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

'Champagne and Oysters'

pemaquid oysters poached in champagne cream
potato soufflé, royal ossetra caviar

Chilled Maine Lobster

florida orange, endive, poppyseed vinaigrette

Wild Mushroom

handmade cavatelli, chanterelle mushrooms, browned butter, hudson valley duck

Grilled Colorado Wagyu Bavette Steak

sunchokes, brussels sprouts, tellicherry peppercorn, smoked bacon sauce bordelaise
or

Pan Roasted New York Striped Bass

honeynut squash, young ginger, coriander, lemongrass meunière

Edgwick Farm's Firthcliffe Cheese

ashed goat's milk cheese, fig-honey preserve, walnut bread

Anjou Pear Sorbet

ochs orchard pears, ginger

'Chocolate & Caramel'

caramelized milk chocolate mousse, dark chocolate ganache cake
bittersweet cacao nibs, salted caramel ice cream

\$155 Prix Fixe

\$185 Prestige Wine Pairing



RELAIS & CHATEAUX.

Substitutions May Be Available

Executive Chef Gunnar Thompson

Thank You to Our Local Producers

- Tonjes Farm Dairy (Callicoon, NY) • Blooming Hill Farm (Blooming Grove, NY) • Hudson Valley Cattle Company (Woodridge, NY)
- Edgwick Farm (Cornwall, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick) • Rise and Roots Farm (Chester, NY)