

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*

Scallop Ceviche

persian cucumber, citrus, red pepper, coriander

Hudson Valley Duck

*handmade cavatelli, hen of the woods mushrooms, browned butter
or*

Fresh Shaved Australian Black Winter Truffles

*parmigiano reggiano risotto, local cauliflower
(seventy-five-dollar supplement)*

Slow Roasted Rack of Colorado Lamb

'cassoulet' of fresh beans, summer vegetables & rosemary, olive jus

Edgwick Farm's Firthcliffe Cheese

ashed goat's milk cheese, concord grape tartlet, peanut & honey emulsion

Watermelon Sorbet

citrus zest, pink peppercorn

'Chocolate & Caramel'

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

\$145 Prix Fixe



RELAIS & CHATEAUX.

Substitutions May Be Available

Executive Chef Gunnar Thompson

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.
Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.