

The Supper Room

At Glenmere Mansion



The Grand Tasting Menu

Amuse Bouche

'Champagne and Oysters'

*beausoleil oysters poached in champagne cream
potato soufflé, royal ossetra caviar*

Chilled Maine Lobster

florida orange, endive, poppyseed vinaigrette, frisée

Hudson Valley Duck

handmade cavatelli, wild mushrooms, browned butter

Sirloin of Colorado Wagyu Beef

'au poivre', russet potato, mustard leaves, red onion

5 Spoke Creamery Harvest Moon Cheese

apricot preserve, honey lavosh, pistachio praline

Blooming Hill Farm Quince Sorbet

georgia pecans & honey tuile

Chocolate 'Tastes & Textures'

*cocoa nib mousse, dark chocolate cream, bittersweet chocolate crisps
toasted oregon hazelnuts, hayden mango sauce*

\$145 Prix Fixe

Substitutions May Be Available



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