

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Amuse Bouche

'Champagne & Oysters'

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

Chilled Maine Lobster

florida orange, endive, poppyseed vinaigrette

Hudson Valley Duck

handmade cavatelli, wild mushrooms, browned butter

Elysian Fields' Saddle of Lamb

assortment of winter vegetables, persillade crust, périgord black truffle jus

Old Chatham Creamery's Camembert

fig & walnut pain d'épices, red wine & fig preserves

Buttermilk Panna Cotta

red bell farm's basil

'Coconut'

coconut mousse, bittersweet dark chocolate, coconut milk sorbet

\$165 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)