

The Supper Room

At Glenmere Mansion



The Grand Tasting Menu

Amuse Bouche

Chilled Maine Lobster

florida orange, endive, poppyseed vinaigrette, frisée
Wine Pairing: Fumé (Sauvignon Blanc), Grgich Hills, Napa, California

White Truffle Royale

white truffles from alba, warm cauliflower, farm egg, lentils du puy
Wine Pairing: Beaune, J. Prieur 1er Cru "Champs-Pimont", Burgundy, France

Hudson Valley Duck

handmade cavatelli, chanterelle mushrooms, browned butter
Wine Pairing: Pommard, Bouchard 1er Cru "Les Pézerolles", Burgundy, France

Prime Rib of Lamb

cardamom spice rub, creamed spinach, potatoes dauphinoise, au jus
Wine Pairing: Chateauneuf-du-Pape, Château Beaucastel, Rhône, France

'Valençay'

french goat's milk cheese, walnut bread, hazelnut-honey butter & fig preserve
Wine Pairing: Coteaux du Layon, Moulin Touchais, Loire, France

Concord Grape Sorbet

ginger crumble, green apple

'Chocolate Forest'

featuring: milk chocolate crèmeux, bittersweet chocolate cake, white chocolate mousse
Wine Pairing: Colheita 2005 Vintage Port, Niepoort

\$145 Prix Fixe

Substitutions May Be Available

Wine Pairing Available for additional \$125



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