

# *The Supper Room*

at Glenmere Mansion

## **The Grand Tasting Menu**

### **Amuse Bouche**

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#### **'Champagne and Oysters'**

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

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#### **Chilled Maine Lobster**

*florida orange, endive, poppyseed vinaigrette, frisée*

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#### **Hudson Valley Duck**

*handmade cavatelli, wild morel mushrooms, browned butter*

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#### **54 Hour Braised Wagyu Short Rib**

*roasted garden carrots, wild ginger, herb salad, sesame glaze*

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#### **Edgwick Farm's Firthcliffe Cheese**

*ashed goat's milk cheese, apricot, walnut bread*

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#### **Rhubarb-Citrus Sorbet**

*black sesame, rhubarb syrup*

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#### **Milk Chocolate & Hazelnut Mousse**

*chocolate ganache, dacquoise cake  
italian d.o.p. hazelnuts, dark forest honey*

**\$145 Prix Fixe**



**Substitutions May Be Available**

Executive Chef Gunnar Thompson