

The Supper Room

At Glenmere Mansion



The Grand Tasting Menu

Amuse Bouche

Maine Lobster

florida orange, endive, poppyseed

Mussels

braised with leeks, fennel, and cream

or

Hudson Valley Foie Gras Torchon

strawberries, watercress, coriander vinegar

\$10 supplement

Hudson Valley Duck

handmade cavatelli, morel mushrooms, browned butter

Grilled Lamb Loin

a mosaic of olives and feta, spring peas, oreganata

Coach Farms Aged Goat Cheese

'gougere', peppercorn sauce, shaved walnuts

Coconut Sorbet

sea buckthorn crème, candied ginger

White Chocolate Namelaka

local greenhouse delizioso strawberries, black pepper crumble, lemon

\$145 Prix Fixe

Substitutions May Be Available



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