

# *The Supper Room*

At Glenmere Mansion

## **The Grand Tasting Menu**

### **Amuse Bouche**

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

*marie stella oysters poached in champagne cream  
potato soufflé, royal ossetra caviar  
Gosset "Grand Rosé" N/V, Aj, France*

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#### **Chilled Maine Lobster**

*florida orange, endive, poppyseed vinaigrette, Frisée  
Philippe Colin, Saint Aubin 1<sup>er</sup> Cru 'Le Charmois' Chardonnay, France, 2015*

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#### **Hudson Valley Duck**

*handmade cavatelli, wild morel mushrooms, browned butter  
Robert Sinskey, Los Carneros, Pinot Noir, California, 2013*

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#### **Prime Rib of Lamb**

*grilled dagele farm leek, potatoes dauphinoise, cardamom spice rub, au jus  
Sarget De Gruaud - Larose, Saint Julien, Bordeaux, 2010*

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#### **5 Spoke Creamery Harvest Moon Cheese**

*farmstead cow's milk cheese in the style of french mimolette, apricot preserve  
honey lavosh, pistachio praline  
Castello DiAlbola, Chianti Classico Reserva, 2013*

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

*black sesame, rhubarb syrup  
Eric Bordelet "Poire Authentique", Normandy, France*

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#### **Milk Chocolate & Hazelnut Crèmeux**

*hazelnut dacquoise, dark chocolate crisp, black tea custard sauce  
Alvear Sherry Pedro Ximenez de Anada, 2014*

**\$145 Prix Fixe**

**\$175 Prestige Wine Pairing Prix Fixe**



**Substitutions May Be Available**

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