

The Supper Room

At Glenmere Mansion



Caviar for Two

50 gram tin of belgian ossetra caviar and traditional accompaniments
\$275 Supplement

Oysters on the Halfshell for Two

one dozen hand selected oysters, cocktail sauce, champagne mignonette
\$60 Supplement

First Courses

Sweet Corn Soup

potato gnocchi, smoked chanterelles

Squash Blossom

olives, red pepper 'agrodolce', hazelnut pesto, fennel seed lavosh

Strawberries and Chèvre

coriander, kitchen garden salad greens, buckwheat honey

Cucumber Salad

citrus cured salmon, greek yogurt, elderflower dressing, green apple

Prosciutto and Melon

red bell farm basil, aged balsamic, 16 month prosciutto san daniele

Main Courses

Roasted Hudson Valley Chicken

hen of the woods mushroom, blooming hill farm sweet corn polenta, hen jus

Nova Scotia Halibut

poached in olive oil and crusted in spices, poblano pepper piperade, french string beans

Pan Roasted Maine Lobster

meyer lemon, whipped potato, paprika butter, zucchini, sungold tomatoes
\$10 supplement

Seared Beef Sirloin

dagele farm yukon gold potatoes, smoked bacon,
young charred scallions, dark roast coffee

Black Truffle Risotto

australian black truffles, cauliflower, escarole, snap peas

Dessert Courses

please select from our dessert menu

\$95 Prix Fixe



Executive Chef: Gunnar Thompson / Pastry Chef: Sue Drabkin
Please Refrain From Phone Conversation In Glenmere Dining Areas