

# *The Supper Room*

At Glenmere Mansion



## **Oysters on the Half Shell**

one dozen hand selected oysters, champagne mignonette  
(sixty-dollar supplement)

## **Petrossian Caviar**

50 gram tin of royal ossetra caviar & traditional accompaniments  
(three hundred twenty-five-dollar supplement)

## First Course

(Choice of:)

### **Roasted Heirloom Beet Salad**

edgwick farm chèvre, florida oranges, toasted walnuts, arugula, 12 year aged balsamic

### **CrabApple**

ochs orchard honeycrisp apple, alaskan king crab, sherry, frisée

### **Hand Rolled Gnocchi**

himalayan morels, scallion, 5 spoke creamery tumbleweed white cheddar, butternut squash

### **Lobster 'en croute'**

fresh maine lobster, cognac scented bisque, locally grown root vegetables, flaky pastry  
(\$10 supplement)

### **Porcini & Chestnut Soup**

parmigiano reggiano, brioche

## Main Course

(Choice of:)

### **Slow Roasted Cauliflower**

vadouvan cauliflower cream, green apple, peruvian quinoa, coriander glazed winter squash

### **Pan Seared Montauk Skate & Prawns**

french green lentil purée, buttered radishes, spanish capers, meyer lemon meunière sauce

### **Poached Cape May Black Bass**

variations of broccoli, togarashi spice, speck ham broth

### **Hudson Valley Duck Breast**

bartlett pear, assorted grains, sprouts & herbs, sauce poivrade

### **54 Hour Black Angus Beef Short Rib**

potatoes dauphinoise, wilted rise & root farm rainbow chard, garlic confit  
roasted parsnips, black truffle sauce périgueux  
(\$20 supplement)

## Dessert Course

please select from our dessert menu

**\$95 Prix Fixe**



RELAIS & CHATEAUX.

**Executive Chef Gunnar Thompson**

Please Refrain From Phone Conversation In Glenmere Dining Areas

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee any item can be completely free of allergens.