

# 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

\$48 Supplement

## First Courses

### **Soup of White Asparagus and Spring Garlic**

austrian bread dumplings, smoked ham

### **Arugula Salad**

buffalo mozzarella, california artichoke, dried tomatoes, italian pine nuts, basil

### **Roasted Beets**

edgwick farm chèvre seasoned with lemon and dill, miner's lettuce, caraway rye croutons

### **Wild Alaskan King Crab**

sugar snap peas, ginger, browned butter

### **Cured Beef Carpaccio**

warwick greenhouse tomatoes, watercress, pickles

## Main Courses

### **Hudson Valley Farmed Chicken**

local morel mushrooms, fresh pea pods, crème fraiche, blooming hill farm polenta

### **Green Tail Snapper**

smoked potato risotto, black peppercorn sauce, new jersey asparagus, black truffle vinaigrette

### **Pan Roasted Maine Lobster**

meyer lemon, whipped potato, paprika butter, tarragon braised spring vegetables

\$10 supplement

### **Seared Beef Sirloin**

new potatoes, smoked bacon, spring onions, coffee

### **Hen of the Woods Mushroom**

olive oil quiche, fermented garlic, flowering broccoli, parsnip

## 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