

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:)

Autumn Lettuces

slow roasted and fresh comice pear, black truffle buttermilk, garden sage

Yellowfin Tuna from Long Island

fuyu persimmon, red bell farm basil, locally harvested young ginger

CrabApple

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

Hudson Valley Chicken 'Paillard'

buf creamery buffalo mozzarella, preserved heirloom tomato vinaigrette, arugula salad

Cinderella Pumpkin Soup

pumpkinseed praline, cider froth, crispy duck

Main Course

(Choice of:)

Cape Cod Dayboat Scallops

brussels sprouts, jerusalem artichokes, our house smoked bacon, black garlic sauce

Hand Rolled Potato Gnocchi

broccoli & macarponne cream, roasted cauliflower, toasted almonds, burgundy black truffles

Nova Scotia Halibut

braised french lentils, toasted hazelnuts, butternut squash, calvados reduction sauce

Hudson Valley Duck Breast

braised italian chestnuts, savoy cabbage, chanterelle mushrooms, creamed polenta, honey-balsamic jus

54 Hour Braised Beef Short Rib

dagele farm celery root, wild hen of the woods mushrooms, toasted barley, peppercorn sauce

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.