

Sunday Brunch
at
Glenmere Mansion



~ First Courses ~

Fresh Berries & Seasonal Fruit

Mint & Whipped Cream

Six Oysters on the Half Shell

Champagne Mignonette, Horseradish Cocktail, Fresh Lemon

Smoked Salmon

Yukon Gold Potato Pancakes, Dill Crème Fraiche

Pecan Crusted French Toast

Grand Marnier Mousse, Maple Butterscotch

Butter Poached Shrimp 'Oscar'

Steamed Asparagus, Lump Crab Cake, Hollandaise Sauce

~ Main Courses ~

Farm Egg Omelet

Leeks, Goat Cheese & Roasted Tomatoes

Served with Potatoes, Petite Salad, Red Pepper Sauce

Spinach & Artichoke Crêpes

Roasted Cauliflower, Tomato Concassée

Seared Faroe Island Salmon Fillet

Crushed Potatoes, French String Beans, Champagne Sauce

Lobster Benedict

Fresh Maine Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Potatoes

Steak & Eggs

Pan Seared Filet Mignon, Two Eggs to Order, Red Wine Demi-Glace

Arugula Salad, Grilled Tomatoes

~ Dessert Courses ~

Dark Chocolate Decadence

dark chocolate mousse, warm flourless chocolate cake, milk chocolate ice cream

Warm Apple Spice Bread Pudding

Glenmere's own Maple Syrup, Vanilla Bean Crème Anglaise, Candied Pecans

Mrs. Astor's Ice Cream Sundae

Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, English Toffee

Trio of House Made Sorbets

Fresh Fruit Garnish

Two Glasses of Da Mar Prosecco, Extra Brut, Veneto, Italy, NV

Three Course Prix Fixe Brunch

\$75