

Sunday Brunch

at

Glenmere Mansion



~ First Course ~

(Choice of:)

Fresh Berries

Mint & Whipped Cream

Oysters on the Half Shell

Champagne Mignonette, Horseradish Cocktail

Smoked Salmon

Toasted Bagel, Dill Cream Cheese Schmear, Tomato, Red Onion, Capers, Lettuce

Glenmere Salad

Mixed Green Lettuces, Beets, Radishes, Candied Walnuts, Goat Cheese, Cherry Vinaigrette

Pecan Crusted French Toast

House Banana Bread, Grand Marnier Mousse, Maple Butterscotch

Butter Poached Shrimp 'Oscar'

Asparagus, Crab Cake, Hollandaise Sauce, Caviar

~ Main Course ~

(Choice of:)

Farm Egg Omelet

Olives, Goat Cheese, Roasted Tomatoes

Served with Potatoes, Petite Salad, Red Pepper Sauce

Wild Mushroom Crêpes

Roasted Cauliflower, Parmesan, Arugula Pesto

Seared Faroe Island Salmon Fillet

Yukon Gold Potato Pancake, Horseradish Cream, French String Beans

Pastrami Hash

House Smoked Beef Pastrami, Potatoes, Caramelized Onions, 2 Sunny Side Up Eggs, Périgord Black Truffle Sauce

Lobster Benedict

Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Crispy Potatoes

(Ten Dollar Supplement)

Grilled Steak & Sunny Side Up Egg

Watercress Salad, Crispy Potatoes, Onion Strings, Red Wine Jus



~ Dessert Course ~

(Choice of:)

Carrot Cake

Cream Cheese Mousse, Golden Raisins, Caramelized White Chocolate

Brioche Bread Pudding

Maple Bourbon Sauce, Butter Pecan Ice Cream

Banana Croquette

Banana Bavarian, Candied Walnuts, Dark Chocolate Ganache

Mrs. Astor's Ice Cream Sundae

Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Toffee Praline

Trio of House Made Sorbets

Fresh Fruit Garnish

Da Mar Prosecco, Extra Brut, Veneto, Italy, NV

Three Course Prix Fixe Brunch

\$65

Glass of Veuve Clicquot 'Yellow Label' Brut, Reims, Champagne, NV

\$24

~ Glenmere Brunch Cocktails & Aperitifs~

Glenmere Bloody Mary

*grey goose vodka, tomato juice, horseradish
worcestershire sauce, lemon, celery salt rim \$18*

Champagne Sangria

*st. germain elderflower, wild hibiscus flower syrup
fresh blueberries and apples, topped with sparkling wine \$18*

Strawberry Lemon Drop Martini

fresh strawberries, tito's vodka, fraise de bois liqueur, cointreau \$18

Berries & Gin Ransom

*old tom gin, fresh blackberries, strawberries, raspberries
combined on the rocks with fresh lemonade \$18*

The Hudson • Non-Alcoholic

*passionfruit, rosemary & fresh lemon
topped with fever tree ginger beer \$12*

Executive Chef Gunnar Thompson

Please Refrain from Phone Conversations 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*



RELAIS & CHATEAUX.