

# *Sunday Brunch*

*at*

## *Glenmere Mansion*



### **~ First Course ~**

#### **Fresh Berries**

Mint & Whipped Cream

#### **Oysters on the Half Shell**

Champagne Mignonette, Horseradish Cocktail

#### **Smoked Salmon**

Toasted Bagel, Dill Cream Cheese Schmeear, 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 ~**

#### **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 Islands Salmon Fillet**

Potato Pancake, Horseradish Cream, French String Beans

#### **Sautéed Hudson Valley Chicken Breast**

Lemon-Artichoke Sauce, Crushed Chive Potatoes, Julienne Vegetables

#### **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 ~

### **Brioche Bread Pudding**

*Rum Glazed Bananas, Warm Caramel Sauce, Brown Sugar & Banana Ice Cream*

### **German Chocolate Cake**

*Dark Chocolate Cake, Coconut Cream, Caramel-Pecan Sauce*

### **Mango Mousse Cake**

*Roasted Hawaiian Pineapple, Whipped Lime Crèmeux, Toasted Almonds*

### **Mrs. Astor's Ice Cream Sundae**

*Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Blondie Bites*

### **Trio of House Made Sorbets**

*Fresh Fruit Garnish*

*Lamberti Prosecco*

*Three Course Prix Fixe Brunch*

**\$65**

## ~ 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 nicolas feuillatte \$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**

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

Executive Chef Gunnar Thompson

Please Refrain from Phone Conversations in Glenmere Dining Areas

