

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 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 ~

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

(Market Price • 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/Pastry Chef Sue Drabkin
Please Refrain from Phone Conversations in Glenmere Dining Areas

