

# Sunday Brunch at Glenmere Mansion



## ~ First Course ~

### **Fresh Berries**

Mint, Whipped Cream

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

Peppercorn Mignonette

### **Smoked Salmon**

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

### **Glenmere Salad**

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

### **Pecan Crusted French Toast**

House Brioche, 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 Branzino**

French String Beans, Red Bell Farm Basil, Heirloom Tomato Consommé

### **Scallop Pappardelle**

Spinach, Red Pepper, Leeks, Chardonnay-Dill Cream, Fresh Pappardelle Pasta

### **Lobster Benedict**

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

### **Grilled Steak & Sunny Side Up Egg**

Watercress Salad, Crispy Potatoes, Tobacco Onions, Red Wine Jus



## ~ Dessert Course ~

### **Old Fashioned Warm Apple Crumble**

Housemade Apple Butter, Cinnamon Ice Cream

### **German Chocolate Cake**

Dark Chocolate Cake, Coconut Cream, Caramel-Pecan Sauce

### **Lemon Parfait**

Gingersnaps, Poached Cranberries, Lemon-Ginger Sauce

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

Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, Blondie Bits

### **Home Made Ice Creams and Sorbet**

Cinnamon Twist Cookie

Lamberti Prosecco

Three Course Prix Fixe Brunch

\$65

## ~ Glenmere Brunch Cocktails & Aperitifs~

### **St. Germain Champagne Cocktail**

St. Germain, Champagne \$16

### **Glenmere Bloody Mary**

Grey Goose Vodka, Tomato Juice, Horseradish,  
Worcestershire Sauce, Lemon, Celery Salt Rim \$18

### **Glenmere Greyhound**

Tito's Vodka, Grapefruit Juice \$16

### **Pomegranate Martini**

Grey Goose Vodka, Pomegranate Liqueur, Cointreau \$16

Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin  
Please Refrain from Phone Conversations in Glenmere Dining Areas

