

Mother's Day Brunch

at

Glenmere Mansion



~ First Course ~

Fresh Berries

mint & whipped cream

Oysters on the Half Shell

champagne mignonette

Smoked Salmon

toasted bagel, dill cream cheese schmear, tomato, red onion, capers, lettuce

Glenmere Salad

mixed green lettuces, roasted 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

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

Steak & Egg

pan seared filet mignon, fried egg, watercress salad, crispy potatoes and onions, red wine jus

Belgian Waffle

whipped cream, fresh berries and bananas, finding home farm's organic maple syrup



~ Dessert Course ~

Key Lime Verrine

toasted graham cracker, chantilly cream, glazed blueberries

Vanilla Panna Cotta

strawberry gelée, baked meringues, shortbread

Chocolate & Cream Cake

chocolate chiffon, caramel, mocha italian buttercream

Mrs. Astor's Sundae

tahitian vanilla ice cream, warm chocolate sauce, whipped cream, brandied cherry

Lamberti Prosecco

Three Course Prix Fixe Brunch

\$85

~ 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

