

New Year's Eve at Glenmere Mansion

December 31st, 2017
6 pm Seating / 4-course



Trio of Amuse-Bouche

First Course

Champagne and Oysters

Beausoliel Oysters Poached in Champagne Cream, Royal Ossetra Caviar
or

Parfait

Edgwick Farm Goat Cheese, Olive Oil Cured Tomato, Olive,
Frisée, Red Bell Farm Greenhouse Basil

Second Course

Risotto

Mixed Grains, Umami Flavor, 21st Century Asian Pear, Shaved Alba White Truffle
or

Hudson Valley Foie Gras 'Ganache'

Local Green Apple and Red Cabbage Salad, Cranberry Gelée

Third Course

Butter Poached Maine Lobster

Yellow Finn Potato Purée, Caramelized Root Vegetables, Red Wine Sauce
or

Roasted Amish Chicken

Wild Mushroom Bread Pudding, Brussels Sprout Leaves, Celery Root, Hen Jus
or

Seared Nebraska Wagyu Beef

Creamed Spinach, Russet Potato, Sauce Bordelaise

Dessert

'Delice au Chocolat'

Crisp Chocolate Shell Filled with the Flavors of Florida Orange, Black Cherry & Sicilian Pistachio

Mignardises

Assortment of Petit Fours

\$125 per person / wine pairings \$65



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin