

# New Year's Eve at Glenmere Mansion

December 31<sup>st</sup>, 2017

9:30 pm Seating



## Trio of Amuse-Bouche

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### 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

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### Alaskan King Crab

Black Perigord Truffle, Fresh Hawaiian Hearts of Palm, Mâche, Avocado

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### Risotto

Mixed Grains, Umami Flavor, 21<sup>st</sup> Century Asian Pear, Shaved Alba White Truffle  
or

### Hudson Valley Foie Gras 'Ganache'

Local Green Apple and Red Cabbage Salad, Cranberry Gelée

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### Intermezzo

Blood Orange, White Chocolate, Champagne

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### Butter Poached Maine Lobster

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

### Seared Nebraska Wagyu Beef

Creamed Savoy Spinach, Russet Potato, Sauce Bordelaise

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### 'Delice au Chocolat'

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

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### Mignardises

Assortment of Petit Fours

\$275 per person / wine pairings \$145



Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin