

Thanksgiving at Glenmere

Amuse

Festive Amuse Bouche from the Chef

First Course-choose one

Autumn Salad

Baby Greens, Endive, Pomegranate, Poached Pear, Walnuts, Cider Vinaigrette

Terrine of Smoked Salmon

Cucumber Salad, Rye, Caviar, Horseradish

Seared Sea Scallops

Native Wild Rice, Creamed Leeks and Littleneck Clam 'Chowder'

Second Course -choose one

Fairytale Pumpkin and Lobster Bisque

Cognac, Chives

Seared Hudson Valley Foie Gras

Brioche, Brandied Apples, Toasted Hazelnuts

Butternut Squash Strudel

Chestnut and Porcini Cream, Crisp Sage

Third Course -choose one

Traditional Roasted Turkey Breast

Sweet Potatoes, Cranberry Marmalade, Braised Greens, Apple Stuffing, Gravy

Salmon Fillet

Haricot Verts, Almonds, Crushed Root Vegetables, Garlic-Thyme Beurre Blanc

Pan Seared Filet Mignon Medallions

Braised Red Cabbage, Brussels Sprouts, Whipped Potatoes, Mushroom Demi-Glace

Fourth Course-choose one

Apple Tart Tatin

Poached Cranberries, Toasted Almonds, Sour Cream Ice Cream

Dark Chocolate Semifreddo

Hazelnut, Caramel

Pumpkin Cheesecake

Gingerbread, Cranberry- Orange Sorbet, White Chocolate, Candied Pumpkinseeds



\$95 per person
Reservations Required / The Supper Room