

Thanksgiving at Glenmere



Amuse

Festive Amuse Bouche by Executive Chef Gunnar Thompson

First Courses

Autumn Salad

Mixed Lettuces, Endive, Pomegranate, Poached Pear, Walnuts, Sherry Vinaigrette

Terrine of Smoked Salmon

Marinated Cucumber Salad, Rye, Caviar, Horseradish

Seared Sea Scallops

Root Vegetable 'Risotto', Cider Reduction Sauce

Second Courses

Fairytale Pumpkin and Lobster Bisque

Cognac, Chives

Hudson Valley Foie Gras

Brioche, Brandied Apples, Maple Butter

Butternut Squash and Mushroom Strudel

Chestnut and Porcini Cream, Crisp Sage

Third Courses

Roasted Turkey Breast

Sweet Potatoes, Cranberries, Forever Braised Greens, Apple Stuffing, Gravy

Organic Salmon Fillet

French String Beans Almondine, Wild Rice Pilaf, Garlic-Thyme Beurre Blanc

Pan Seared Filet Mignon Medallions

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

Fourth Courses

Pumpkin Pie

Maple Pecan Crust, Butter Pecan Ice Cream

Flourless Chocolate Torte

Dark Chocolate Ganache, Caramel Mousse

Pear Cranberry Tart

Almond Filling, Spiced Pear Sorbet

Mignardises

Festive Sweets to Savor

Executive Chef Gunnar Thompson

\$95 per person

Reservations Required / The Supper Room