

Valentines Brunch

at

Glenmere Mansion



~ First Course ~

Fresh Berries

mint & whipped cream

Oysters on the Half Shell

peppercorn mignonette

Smoked Salmon

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

Glenmere Salad

mixed green lettuces, 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

Croque Madame

*mornay sauce, housemade pain de mie bread, black forest ham,
dijon mustard, fried egg & petite salad*

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 banana, strawberry-vanilla syrup



~ Dessert Course ~

White Chocolate 'Cheesecake'

red raspberry gelée, graham cracker, meyer lemon

Pineapple Upside Down Cake

vanilla scented crème fraiche, sweet cherry coulis, california pistachios

Chocolate & Caramel Verrine

a blend of creamy caramel and dark chocolate topped with almond crisps

Home Made Ice Creams and Sorbet

cinnamon twist cookie

Lamberti Prosecco

Three Course Prix Fixe Brunch

\$75

~ Glenmere Brunch Cocktails & Aperitifs~

True Love

*stoli o, fresh squeezed lime juice, mint leaves, blood orange juice,
topped with champagne \$18*

Glenmere Bloody Mary

*grey goose vodka, tomato juice, horseradish
worcestershire sauce, lemon, celery salt rim \$18*

Pure Bliss

*la poire grey goose, pear nectar, simple syrup, topped with
mirabelle champagne – rose \$18*

Be Mine

*vodka, fresh squeezed lime juice, honey simple syrup
topped with champagne, thyme garnish \$18*

Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin
Please Refrain from Phone Conversations in Glenmere Dining Areas

