

Valentine's Day
at Glenmere Mansion

Menu d' Amour

Champagne & Oysters

beausoliel oysters poached in champagne cream
royal ossetra caviar

or

Ahi Tuna from Montauk

tuna tartare, fresh hawaiian hearts of palm
cara cara orange, Red Bell Farm basil



Alaskan King Crab

avocado, key lime, red pepper vinaigrette

or

Mousseline of Hudson Valley Foie Gras

glazed apple, gingerbread, cider consommé



Black Truffle Carbonara

hand cut tagliatelle pasta, french black truffles
rosemary, parmigiano



Grilled Mediterranean Branzino Sea Bass

fennel 'brandade', roasted cauliflower
san marzano tomato broth



Maine Lobster

sweet pea leaf & mascarpone risotto
lemon-black pepper emulsion

or

Colorado Wagyu Beef

black chanterelle ragout, beef rib & filet, roasted parsnip



White Chocolate Panna Cotta

pomegranate granite, sicilian pistachios



Dark Chocolate Souffle

raspberry sauce, vanilla rose ice cream

Executive Chef Gunnar Thompson

February 14th, 2019

Menu Carte: Two Hundred Seventy-Five dollars per person

Wine Pairing: One Hundred Seventy-Five additional