

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Porcini & Chestnut Soup

parmesan cloud, housebaked brioche, crispy sage

Chilled Maine Lobster

florida oranges, belgian endive, poppyseed dressing, norwich meadow farm's shaved fennel

Hand Rolled Potato Gnocchi 'Cacio e Pepe'

shredded brussels sprouts, housecured terra ridge farm guanciale bacon, winter squash, pecorino

Sustainable Hudson Seed Crusted Steelhead Trout

wildflower honey roasted root vegetable mash, ochs orchard cider beurre blanc, watercress, walnuts & goat cheese

or

La Belle Farm Barbarie Duck Breast

new york grown heirloom rice & grain pilaf, sun dried cherry-red wine reduction, balsamic glazed cipollini, sautéed broccoli rabe

'Goliath' - New York Cheddar from McGrath Cheesemakers

locally grown pear, great joy farm grown peanuts, honeycomb

Coconut & Milk Chocolate Cheesecake

toasted almonds, coconut 'snow', coconut & ronnybrook creamery crème fraiche ice cream

\$118 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation



Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Hanah Ordaz

Thank You to Our Local Producers

- 5 Spoke Creamery (Goshen, NY) • Edgwick Farm (Cornwall, NY)
- Hudson Valley Seed Company (Accord, NY) • Great Joy Farm (Pine Bush, NY)
- Hudson Valley Cattle Company (Woodridge, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY)
- Rise & Root Farm (Chester, NY) • Lowland Farm (Warwick, NY) • Churchtown Dairy (Hudson, NY)