

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Dagele Farm Potato & Leek Soup

potatoes 'dauphin', smoked bacon, crème fraîche

Crab Louie

colossal lump crabmeat, great joy farm romaine, lady moon farm sungold tomatoes
ripe avocado, glenmere farm egg, spicy louie dressing

Hand Rolled Gnocchi

madeira sauce, hen bone reduction, black oak farm mushrooms, french black truffle butter

Pan Roasted Sustainable Steelhead Trout

marinated with citrus juices & coriander seeds, dagele farm fingerling potatoes with dill & lemon
green garlic braised broccoli & leeks, honey mustard jus

or

Pennsylvania Lamb Chops

risotto with fresh peas & house cured pancetta, mint & extra virgin olive oil glazed cauliflower

Chocolate Trio

malted milk chocolate crèmeux, whipped dark chocolate ganache, white chocolate shortbread
chocolate genoise cake, candied cocoa nibs

\$118 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation



Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Rachel Guarino

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)