

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Citrus Salad

*an assortment of winter citrus fruit, pomegranate
italian robiola cheese, local greenhouse lettuces & radicchio, citrus & poppyseed vinaigrette*

Chestnut 'Cappuccino'

parmigiano reggiano, brioche toast

Hand Rolled Gnocchi

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

Barbarie Duck Breast

*oeschner farm wheat berry pilaf, glazed carrots, cider jus
rise & root farm sweet & sour braised red cabbage with snapdragon apples & caraway
or*

Pan Roasted Sustainable Steelhead Trout

*marinated with citrus juices & coriander seeds, sautéed locally harvested savoy spinach
crushed great joy farm root vegetables with ginger & sesame*

Winter Spumoni

*layers of sicilian pistachio, tahitian vanilla & candied orange gelato
glenmere's own honeybee meringue & honey cake*

\$110 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)