

HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

Enjoy Tastings of Chef Ayla's Hand-Crafted Sea Salt Cured Italian Meats 24

-Organically Raised on Terra Ridge Farm, New Paltz, NY-

Hand Selected New York State Artisan Cheeses 24

Combination of Our Sea Salt Cured Meats & New York Cheeses 29

Six EAST COAST OYSTERS ON THE HALF SHELL Champagne Mignonette & Horseradish **30** GF/DF

PORCINI & CHESTNUT SOUP with Parmesan Cloud, Housemade Brioche, *Rise & Root Farm* Sage **19** N

General Tso's **CAULIFLOWER** with Toasted Sesame & *Fresh Cut* Chives **18** V/DF

GLENMERE SALAD of Roasted *Local* Beets, Chardonnay Vinaigrette, *Rise & Root Farm* Mixed Greens
Hand Selected Seasonal Fruit, *Edgwick Farm* Goat Cheese & Candied Walnuts **19** V/GF/N

Italian **GORGONZOLA TART** *Rise & Root Farm* Arugula Salad, *12 year Aged* Balsamic & Almonds **23** V

CHILLED MAINE LOBSTER *Florida* Oranges, *Belgian* Endive, Poppysseed Dressing
Shaved Norwich Meadows Farm Fennel **34** GF/DF

La Belle Farm **FOIE GRAS** Pan Seared with French Toast, Caramelized *Ochs Orchard* Jonagold Apples
Finding Home Farm Maple Bourbon Butterscotch, *Georgia* Pecans **32**

Hand Rolled **ORECCHIETTE PASTA**

Fire Roasted Tomatoes, *Calabrian* Peppers, *Rise & Root Farm* Broccoli Rabe & White Beans **18/32** VEGAN/DF

Maine **LOBSTER & SHRIMP SCAMPI**

Hand Cut Spaghetti alla Chitarra, *Local Greenhouse Grown* Cherry Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

POTATO GNOCCHI 'Cacio e Pepe' featuring Shredded Brussels Sprouts

Winter Squash, Housecured *Terra Ridge Farm* Guanciale Bacon, Pecorino Romano **22/34** GF

Mushroom & Brie **RAVIOLI** filled with *Tivoli Farms' Hudson Valley* Mushrooms & *French* Brie
Grilled Leeks, Port Wine Reduction & *Local Organic* Sunchokes **23/35** V

New York Organic **TOFU** GF/DF/VEGAN

Locally Grown Sticky Rice, Hot & Sour Broth, *Great Joy Farm* Bok Choy, Carrots & Broccoli
Rice Flour Tempura, Japanese Scallions **33**

Sustainable Farmed **SEED CRUSTED HUDSON STEELHEAD TROUT** GF

Catskill Provisions Wildflower Honey Roasted *Dagele Farm* Root Vegetable Mash
Ochs Orchard Cider Beurre Blanc Sauce, Watercress, Walnuts & Goat Cheese **42**

Campanelli Farm Free- Range **CHICKEN POT PIE**

Chicken Breast, *Local Organic* Root Vegetables, Carrots, Potatoes, Green Peas **35**

La Belle Farm Barbarie **DUCK BREAST** DF/GF

New York Grown Heirloom Rice & Grain Pilaf, Sun Dried Cherry – Red Wine Reduction Sauce
Balsamic Glazed *Dagele Farm* Cipollini, Sautéed *Rise & Root Farm* Broccoli Rabe, Smoked Confit **53**

SEAFOOD 'CAPE MAY'

Fresh *Maine* Lobster, *Long Island* Bay Scallops, Jumbo Shrimp, Steamed Asparagus, Carrots & Cauliflower
Golden Vol-au-Vent, Lobster- Cognac Sauce **58**

Hudson Valley Cattle Company **BACON WRAPPED BLACK ANGUS FILET MIGNON** GF

Potato & Celery Root au Gratin, *Tivoli Farm* Mushrooms, *Bone Marrow* Brussels Sprouts, Sauce *Diane* **54**

Sunday **POTATOES for TWO** with Roasted Garlic & Gruyere Cheese **18** GF/V

Dagele Farm **BRUSSELS SPROUTS 'Pad Thai'** Lime, Roasted Local Peanuts, Scallions **15** GF/VEGAN/DF

We thank all our partner/producers whose hard work and dedication to their crafts can be enjoyed throughout your meal. We simply aim to highlight the diverse and rich heritage of great farmers, craftspeople and artisans here in the Hudson River Valley. Many thanks go to our own staff as well-- lead by Mark McKinnon, our team grows organic vegetables in our gardens, raises heritage breed chickens for our eggs, keeps two colonies of honeybees, and forages for wild foods throughout our property at Glenmere Mansion.

~Chef Gunnar Thompson ~

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts VEGAN=No Animal Products

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.