

# New Year's Eve at Glenmere Mansion

December 31<sup>st</sup>, 2024



## Amuse-Bouche

---

### House Cured Prosciutto

Olive Oil Tart, Savory Mascarpone, Red Wine-Fig Sauce, Shaved Parmigiano Reggiano

or

### Champagne & Oysters

Beausoleil Oysters Poached in Champagne Cream, Royal Ossetra Caviar, Potato Soufflé

---

### Ravioli 'Raddoppiare'

French Black Truffles, Buffalo Milk Burrata, Sauce Périgueux

---

### Yellowfin Tuna Tartare

Avocado, Fresh CaraCara Orange, Pink Grapefruit, Spicy Sesame Dressing

or

### Hudson Valley Foie Gras

Apple Dave's Applejack Glaze, Locally Grown Evercrisp Apple, Candied Pecans, Gingerbread

---

### Intermezzo

Winter Squash Bisque with Lemongrass, Turmeric & Coconut

---

### Maine Lobster

Pan Roasted Fresh Lobster, Yukon Gold Potatoes, Winter Vegetables & Cognac Jus

or

### Hudson Valley Dry Aged Beef

Pan Seared Strip Steak, Smoked Red Wine Demi-Glace  
Twice Baked Fingerling Potato, Asparagus

---

### Champagne & Pearls

Pavlova, Grapes, Mousse

---

### Triple Chocolate 'Entremet'

Pink Peppercorn, Citrus, Strawberry Rosé Sorbet

---

### Mignardises

Assortment of Petit Fours & Chocolates

Vegan/Vegetarian Menu Available upon Request

\$350 per person

\$160 wine pairings

