

New Year's Eve at Glenmere Mansion

December 31st, 2024



Amuse-Bouche

First Course

Chilled Maine Lobster

Belgian Endive, Florida Orange, Poppyseed Vinaigrette

Six Oysters on the Halfshell

Lemon, Horseradish Cocktail, Champagne Mignonette

Hudson Valley Foie Gras

Pan Seared with Pears, French Toast, Maple-Bourbon Syrup & Georgia Pecans

Mushroom & Black Truffle Risotto

Black Oak Farm Mushrooms, French Black Truffles, Organic Carnaroli Rice, Aged Parmigiano

Main Course

King Salmon

Coriander Seed, Citrus Fruit Salsa, Mashed Yukon Gold Potatoes

Wilted Rise & Root Farm Spinach, Roasted Garlic

Handmade Ravioli

Edgwick Farm Goat Cheese, Confit Italian Tomatoes, Black Olive Powder, Broccoli Rabe

Pan Seared Hudson Valley Duck Breast

Glazed with Blood Orange infused Honey, Ginger Sweet Potatoes

Charred Broccoli, Sauce à l'Orange

Hudson Valley Beef Short Rib

Great Joy Farm Polenta with Smoked Mozzarella & Rosemary

Local Greenhouse Grown Kale, Tobacco Onions, Red Wine & Shallot Jus

Dessert

Roasted Strawberry Tart

Sunflower Shortbread, Gin & Lime Crema, Pomegranate

Dark Chocolate Basque-Style Cheesecake

Raspberry & Cocoa Bean Sorbet, Black Sesame Crumble

\$175 per person

\$75 wine pairing

