

Thanksgiving at Glenmere



Amuse

Festive Canapés by Executive Chef Gunnar Thompson

Starter

Cornucopia

Glenmere's Garden Honey Poached Bartlett Pear, Organic Lettuces & Flowers
Lemon Poppseed Vinaigrette, Edgwick Farm's Goat Cheese

Appetizers

Wild Mushroom 'Arancini'

Organic Carnaroli Rice, Black Oak Farm Mushrooms, Greenhouse Herbs & Black Truffle

Smoked Salmon & Caviar

Petrossian Caviar, Delicately Smoked Salmon, Crème Fraiche, Yukon Gold Potato Blini

Fairytale Pumpkin & Lobster Bisque

Fresh Maine Lobster, Dagele Farm Heirloom Pumpkin, Cognac, Chives

Main Courses

Roasted Turkey Breast

Mashed Potatoes, Cranberry Sauce, Wilted Greens from our Greenhouse
Honeycrisp Apple-Sage Stuffing, Traditional Gravy

Faroe Island King Salmon

French Green Beans Almondine, Wild Rice Pilaf with Sundried Cherries
Champagne Beurre Blanc Sauce, Caramelized Almond Crust

Pan Seared Filet Mignon Medallions

Braised Red Cabbage, Brussels Sprouts, Sweet Potatoes, Brandy-Peppercorn Jus

Spinach & Roasted Garlic Ravioli

Tomato Vodka Sauce, Black Olives, Grilled Broccoli with Garlic & Lemon

Desserts

Warm Maple Apple Tart

Burnt Cinnamon Ice Cream, Cranberry Gelée

Pumpkin Cheesecake

Oatmeal Cookie Crust, Chestnut, Dulce Chocolate

Bourbon Chocolate Pecan Pie

Vanilla Bean Ice Cream

Mignardises

Festive Sweets to Savor

\$145 per person

Reservations Required / The Supper Room