

Valentine's Day at Glenmere



Menu d'Amour

First Courses

Champagne & Oysters

beausoleil oysters poached in champagne cream, royal ossetra caviar

Artichoke Tartlet

edgwick farm fresh goat cheese, red bell farm basil, toasted almond, oven dried tomato

Rosette of Citrus Cured Salmon

roasted beets, red endive, poppyseed vinaigrette, blood orange

Second Courses

Alaskan King Crab 'Oscar'

steamed asparagus, sauce béarnaise, buttermilk crêpe

Handmade Tagliatelle

french black perigord truffles, parmigiano cream, 2 year aged prosciutto

Cavatelli

wild chanterelle mushrooms, browned butter, umami flavor

Main Courses

Butternut Squash Lasagna

fresh pasta, sage leaves, flowering broccolini, white truffle confit, parmigiano reggiano & burrata

Maine Lobster

mascarpone risotto, lobster & lemongrass essence, vegetable brunoise

American Wagyu Beef

*grilled new york strip marinated with miso, beauregard yam
wilted rise & root farm savoy spinach, applewood bacon*

Intermezzo Course

Raspberry Soufflé Glacé

crystallized mint, raspberry coulis

Dessert Course

Chocolate & Strawberries

*strawberry crèmeux, flourless chocolate torte
strawberry sorbet, dark chocolate anglaise*

Executive Chef Gunnar Thompson Pastry Chef Marcia Wallace

February 14th, 2021

Menu Carte: Two Hundred fifty dollars per person

