

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Dagele Farm Sweet Corn Soup

red pepper & mascarpone arancini

Crab Louie

*colossal lump crabmeat, great joy farm romaine, garden tomatoes
ripe avocado, glenmere farm egg, spicy louie dressing*

Handmade Ravioli

red bell farm basil & sunflower seed pesto, garden zucchini, lion creamery burrata filling

Sustainable Nova Scotia Halibut

garden vegetable ratatouille, yellow pepper coulis, sourdough crust

or

Pennsylvania Lamb Chops

*glenmere garden mint chimichurri, sautéed string beans & blistered cherry tomatoes
crushed yukon gold potatoes with green olives, lemon, extra virgin olive oil & garlic confit*

Chèvre Goat Cheese from Edgwick Farm Creamery

mild & creamy grass-fed new york goat cheese, marinated peaches, plums & nectarines, glazed walnuts

AppleJack

*truncali orchard's snapdragon apple & apple dave distillery's apple jack brandy compote
apple cardamom mousse, speculoos cookie crumble, ochs orchard warm apple cider sauce*

\$118 Prix Fixe

\$85 Wine Pairing

Chef Requests Full Table Participation



Substitutions May Be Available

Executive Chef Gunnar Thompson

Pastry Chef Hanah Ordaz

Thank You to Our Local Producers

- 5 Spoke Creamery (Goshen, NY) • Edgwick Farm (Cornwall, NY)
- Hudson Valley Seed Company (Accord, NY) • Great Joy Farm (Pine Bush, NY)
- Hudson Valley Cattle Company (Woodridge, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY)
- Rise & Root Farm (Chester, NY) • Lowland Farm (Warwick, NY) • Churchtown Dairy (Hudson, NY)