HUDSON VALLEY FARM TO TABLE CUISINE BY CHEF GUNNAR THOMPSON

Enjoy Tastings of Chef Ayla's Hand-Crafted Sea Salt Cured Italian Meats 24
-Organically Raised on Terra Ridge Farm, New Paltz, NYHand Selected New York State Artisan Cheeses 24

Combination of Our Sea Salt Cured Meats & New York Cheeses 29

 $\it Six$ EAST COAST OYSTERS ON THE HALF SHELL Champagne Mignonette & Horseradish 30 GF/DF

Dagele Farm SWEET CORN SOUP with Red Pepper & Mascarpone Arancini 19 V/GF

General Tso's CAULIFLOWER with Toasted Sesame & Fresh Cut Glenmere Garden Chives 18 V/DF

GLENMERE SALAD of Roasted *Local* Beets, Chardonnay Vinaigrette, *Rise & Root Farm* Mixed Greens *Hand Selected* Seasonal Fruit, *Edgwick Farm* Goat Cheese & Candied Walnuts **19** V/GF/N

SUMMER STONEFRUIT SALAD Featuring Marinated Peaches, Nectarines & Plums, *Sicilian* Pistachios Rise & Root Farm Mâche Lettuce, Poppyseed Crumble, Glenmere Garden Lavender Vinaigrette **20** VEGAN/N/GF

CRAB 'LOUIE' with Colossal Lump Crabmeat, *Great Joy Farm* Romaine, *Garden* Cherry Tomatoes Ripe Avocado, *Local Greenhouse* English Cucumber, *Glenmere Farm* Egg, Spicy Louie Dressing **33** GF/DF

La Belle Farm FOIE GRAS Pan Seared with Locally Grown Blackberries, Blackberry Brandy, Cornbread 32 GF

Hand Rolled GARGANELLI PASTA

Smoked Bacon, New York Littleneck Clams, Locally Grown Sweet Corn, Tomatoes & Garlic Cream 20/33

Maine LOBSTER & SHRIMP SCAMPI

Hand Cut Linguine, Glenmere Garden Cherry Tomatoes, Maine Lobster & Jumbo Shrimp 47

PASTA POMODORO featuring Hand Rolled Tomato Fusilli Pasta

Yellow Tomato Sauce, Slow Roasted Tomatoes, Sicilian Olives & Olive Oil, Garden Basil 18/32 VEGAN/DF

Handmade RAVIOLI filled with Lioni Creamery Burrata Cheese

Red Bell Farm Basil & Sunflower Seed Pesto, Shaved Zucchini, Marinated Roasted Peppers 23/35 v

New York Organic TOFU GF/DF/VEGAN

Lemongrass Coconut Green Curry Sauce, Hudson Valley Grown Black Forbidden Rice Summer Garden Vegetables, Roasted Cashews, Seasonal Herbs & Flowers 32

Sustainable Caught NOVA SCOTIA HALIBUT DF

Basil Sourdough Crust, Garden Vegetable Ratatouille, Yellow Pepper Coulis 42

Campanelli Farm Free- Range CHICKEN GF/DF

Grilled Chicken Breast Marinated with Lime, Turmeric & Ginger, Ochs Orchard Peach & Coriander Chutney Sweet Corn Succotash, Red Pepper Sauce 35

Grilled Pennsylvania LAMB CHOPS GF/DF

Glenmere Garden Mint Chimichurri Sauce, Sautéed Green Beans & Blistered Cherry Tomatoes Crushed Dagele Farm New Potatoes with Green Olives, Lemon, Italian Olive Oil & Garlic Confit **53**

SEAFOOD 'CAPE MAY'

Fresh Maine Lobster, Long Island Bay Scallops, Jumbo Shrimp, Steamed Asparagus, Carrots & Cauliflower Golden Vol-au-Vent, Lobster- Cognac Sauce, Glenmere Garden Chives 58

Hudson Valley Cattle Company BLACK ANGUS FILET MIGNON GF

Potatoes au Gratin, Black Oak Farm Mushrooms with Garlic Butter & White Balsamic Chef Foraged Wild Watercress, Sauce Diane with Cognac & Peppercorns 54

Sunday POTATOES for TWO with Roasted Garlic & Gruyere Cheese 18 GF/V

A Tasing of Local ZUCCHINI Crispy Stuffed Blossom, Marinated & Grilled Zucchini 15 GF/VEGAN/DF

We thank all our partner/producers whose hard work and dedication to their crafts can be enjoyed throughout your meal. We simply aim to highlight the diverse and rich heritage of great farmers, craftspeople and artisans here in the Hudson River Valley. Many thanks go to our own staff as well-- lead by Dave Fisher and Kenzie Wadman, the team grows organic vegetables in our gardens, raises heritage breed chickens for our eggs, keeps two colonies of honeybees, and forages for wild foods throughout our property at Glenmere Mansion.

~Chef Gunnar Thompson ~

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts VEGAN=No Animal Products

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee

that any item can be completely free of allergens.