

The Supper Room

at Glenmere Mansion

The Grand Tasting Menu

Potato & Leek Soup

dagele farm yukon gold potatoes & leeks, crème fraiche, glenmere garden chives

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, snap peas, zucchini, pea tendrils & lemon

Sustainable Steelhead Trout

great joy farm asparagus, adirondack blue potatoes, dijon mustard sauce, garden tarragon

or

Barbarie Duck Breast

sour cherry molasses glaze, minnesota wild rice, roasted carrots, duck confit, cherry demi-glace

Moonlight from Chaseholm Creamery

*mild & creamy grass-fed new york cow's milk cheese, finding home farm's maple 'brûlée', glazed walnuts
dried fruit crackers, local evercrisp apples*

Chocolate Cheesecake

*glenmere garden mint ganache, maple oat butter
chocolate granola, roasted barley ice cream*

\$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)