

## 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, NY-*

**Hand Selected New York State Artisan Cheeses 24**

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

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

*Dagele Farm POTATO & LEEK SOUP* with Yukon Gold Potatoes, Crème Fraiche & Chives

**Choose: with or without** *North Country Smokehouse* Applewood Smoked Bacon **19** V Option

*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

**GREEN PANZANELLA SALAD** with *Rise & Root Farm* Sugar Snap Peas, Fava Beans, Asparagus  
Cucumber, Arugula, Sourdough Croutons, Olives, Red Wine & *Garden* Herb Vinaigrette **20** VEGAN/DF

**CRAB 'LOUIE'** with Colossal Lump Crabmeat, *Great Joy Farm* Romaine, 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 *Shinto Farm* Shiitake Mushroom Dashi, Spring Onion Kimchi  
Steamed *Great Joy Farm* Grown Sticky Rice **32** GF/DF

*Springtime* **PASTA** featuring *Hand Rolled* Garganelli, House Cured *Terra Ridge Farm* Pancetta  
*Wildcrafted* Morel Mushrooms, Asparagus, Leeks, Carbonara Sauce **22/34**

*Maine* **LOBSTER & SHRIMP SCAMPI**

*Hand Cut* Spaghetti Alla Chitarra, *Lady Moon Farms'* Tomatoes, *Maine* Lobster & Jumbo Shrimp **47**

*Hand Rolled* **ORECCHIETTE** featuring *Great Joy Farm Greenhouse* Spinach & Fresh Baby Artichokes  
*Red Bell Farm* Basil, Blistered Tomatoes, Marinated Olives, Calabrian Peppers **18/32** VEGAN/DF

*Handmade* **RAVIOLI** filled with *R & G Creamery* Burrata

*Red Bell Farm* Basil & Sunflower Seed Pesto, Snap Peas, Zucchini, Pea Tendrils, Lemon **23/35** V

*New York Organic* **TOFU TERIYAKI** GF/DF/VEGAN

Glazed with Teriyaki made with *Local* Brown Rice Miso & Sesame, Roasted *'HoneyGlow'* Pineapple

*Hudson Valley Grown* Sushi Rice, Stir-Fried *Organic* Bok Choy, Carrots & Broccoli **32**

**CEDAR PLANK ROASTED** *Hudson Sustainable* **STEELHEAD** DF/GF

*Great Joy Farm* Asparagus, *Dagele Farm* Adirondack Blue Potatoes, Dijon Mustard Sauce, *Garden* Tarragon **38**

*Campanelli Farm* **CHICKEN** GF

Pan Roasted Chicken Breast, Boursin Mashed Potatoes, Mushroom-Marsala Sauce, Sautéed Snap Peas **35**

*Barbarie* **DUCK BREAST** from the *Hudson Valley* DF/GF

Glazed with Sour Cherry Molasses, *Minnesota* Wild Rice, Roasted Carrots, Duck Confit, Cherry Demi-Glace **48**

**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 & White Balsamic, Broccolini, Sauce *Diane* **54**

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

*Grilled* **ARTICHOKES** Marinated with Extra Virgin Olive Oil, Red Peppers & Oregano **19** 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.*