GLEN GORDON
MANOR

Sample Menu

Sunchoke Salad, Goat Cheese Dressing
Roasted, Puréed, Fried

Carrot Ginger Soup
Crème Fraiche Espuma, Toasted Coconut

Lobster Agnolotti, Butter Sauce
Tomato Confit, Braised Fennel, Carrot & Leek

Sous Vide Cavendish Quail, Natural Reduction
Sweet Potato, Fried Quail Egg

Cold Smoked Prime Strip Loin, Sauce Foyot
Pomme Purée, Cauliflower, Broccoli, Crispy Shallot

Greek Yogurt Panna Cotta
Honey Crémeux, Raspberry Frozen Yogurt

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Sample Menu

Seckel Pear Salad
Caramelized Walnuts, Goat Cheese, Aged Balsamic

Cream of Parsnip
Turmeric Espuma, Micro Croutons

Osso Bucco Agnolotti
Tomato Confit, Hen of the Woods, Thyme

Pan Roasted Salmon
Lobster Beurre Blanc, Pomme Purée
Julienne of Carrot, Leek & Fennel

Napoleon
Lemon Curd, Almond Tuile

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Sample Menu

Roasted Sunchoke Salad
Goat Cheese Dressing
Watercress, Butter Dipped Radish, Sunchoke Chips

Roasted Winter Vegetable Soup
Crème Fraiche Espuma, Micro Croutons, Chives

Salmon Mi-Cuit
Watercress Purée, Horseradish Cream, Pickled Onion

Cold Aged Prime Strip Loin
Madagascar Sauce
Potato Terrine, Heirloom Carrot, Beet Greens
Hen of the Woods

Valrhona Dark Chocolate Soufflé
Vanilla Crème Chantilly, Fresh Raspberries

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Tuna Tartar
Micro Greens, Yucca Chips

Potato Leek Soup, Fresh Burgundy Truffles
Crème Fraiche Espuma, Micro Croutons

Shrimp a la Plancha
Crispy Risotto Cake, Coconut Red Curry

Lobster Agnolotti, Tomato Confit
Lobster Butter

Pan Roasted Ora King Salmon
Brown Butter Hollandaise
Salsify, Braised Romaine, Fennel, Carrot, Leek

Almond Tuile Napoleon
Almond Sponge, Panna Cotta, Raspberry Frozen Yogurt