

dinner at GLASBERN

First Course

Glasbern Salad*

maytag bleu cheese, candied walnuts, dried cherries

Greenhouse Tomato*

torpedo onion, crouton, pressed cucumber

Classic Caesar

parmesian snow, white anchovy dressing, preserved lemon*

Garden Mizuna*

pickled mushroom, white balsamic, shaved radish*

Second Course

This Morning's Egg*

sweet onion, basil oil, fennel powder

Glasbern BBQ*

smoked shoulder*, onion*, cornbread*

Sweet Corn Puree

black truffle, blueberry, white balsamic

Chestnut Tagliatelle*

piave vecchia, celery* + root*, honey crisp apple*

House Charcuterie*

chicken pate*, fried trotter*, house smoked ham

*select items marked with an asterisk are Glasbern grown and raised. Produce is organically grown and our animals are pasture-raised without the use of hormones or antibiotics. Pasture-raised meats feature superior textures and flavors while offering healthy, environmentally sustainable dining options.

An **18% service charge** is automatically added to your bill and shared entirely amongst the service staff

non-overnight dinner guests are limited to one after-dinner drink. As a courtesy to other guests of the Inn, please refrain from cellular use in the dining area

Certain menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.

Third Course

Grass Fed Beef* *sirloin* + shortrib**
onion textures*, hen of the woods, bone marrow*

Pastured Chicken* *cornish cross*
fingerling potato*, greenhouse veggies*, cherry

Berkshire Pork* *loin*, breast*, tenderloin*, shoulder**
beluga lentils, tokyo turnip* + chanterelle, vandouvan*

Glasbern Lamb* *loin*, tenderloin*, fried neck**
pistachio "polenta", endive marmalade, spiced apricot

Harpooned Swordfish *butter poached*
squash* + cippolini*, pumpkin seed*, le chouffe

Creamy Risotto
wild mushroom, sugar pumpkin*, black truffle

Coho Salmon *wild*
garbanzo bean, piperade*, smoked eggplant puree*

Beef Tenderloin *surcharge 5*
8oz, fingerling potato*, greenhouse vegetables*

Fourth Course

Chocolate Cake
vanilla ice cream

Vanilla Crème Brulee
seasonal berries

Lemon Custard
raspberry

Almond Financier
earl gray ice cream

Ice Cream Trio

60 per person

Yianni Arhontoulis, executive chef

Nathan Weida, sous chef

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