



Dinner

JANUARY

Honey Oat Multigrain Bread, Maple Aji Dulce Butter	8
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	18
Beauregarde Sweet Potato, Labneh, Chili Crisp, Herbs	16
Peekytoe Crab, Persimmon, Aji Dulce, Lemon, Delfino Cilantro	28
Celery Fennel Salad, Pear, Dates, Goat Gouda, Toasted Sunflower	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Winter Chicories, Ember Squash Vinaigrette, Hidden Rose Apple, Pepitas	24
Cauliflower, Candied Pistachio, Calabrian Chili, Red Onion, Colatura, Lemon	24
Raven & Boar Pork Coppa, Wild Hive Navy Beans, Nduja, Negi Scallion	46
Striped Bass, Celery Root Chowder, Little Neck Clams, Smoked Bacon	44
Ricotta Agnolotti, Local Mushrooms, Moliterno	36
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Toasted Seeds, Garleek	36
Li Duck Breast, Sunchoke, Hakurei Turnip, Quince	46
Millbrook Venison Striploin, Root Vegetable Gratin, Black Winter Truffle	58

FEATURED FARMS

Veritas, Hudson Valley Fisheries, MX Morningstar, Thistle Pass, Wild Hive, Eckerton
Norwich Meadows, Raven & Boar, Et Cetra, Yundwell, Home Farm

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny