



*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
Hudson Valley Foie Gras Torchon, Winter Citrus Mostarda, Milk Bread	36
Peekytoe Crab, Persimmon, Aji Dulce, Lemon, Delfino Cilantro	28
Celery Fennel Salad, Pear, Dates, Comte, Toasted Sunflower	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Cauliflower, Candied Pistachio, Calabrian Chili, Red Onion, Colatura, Lemon	24
Winter Citrus Salad, Rosemary, Pine Nuts, Lardo	26
Striped Bass, Celery Root Chowder, Little Neck Clams, Smoked Bacon	44
Bucatini Pasta, Paddle Fish Caviar, Dashi, Meyer Lemon	46
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Toasted Seeds	36
Raven & Boar Pork Coppa, Wild Hive Navy Beans, Nduja, Negi Scallion	46
Li Duck Breast, Sunchoke, Hakurei Turnip, Quince	46
Millbrook Venison Striploin, Root Vegetable Gratin, Black Winter Truffle	62

FEATURED FARMS

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

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*