



Dinner

February

Whole Wheat Olive Oil Bread, Honey Aji Dulce Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	20
Heart's Desire Oysters, Snap Dragon Apple Mignonette, Basil Oil	24
Fluke Crudo, Badger Flame Beet Aguachile, Serrano, Delfino Cilantro	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Winter Chicories, Asian Pear, Smoked Almond, Moscatel Vinaigrette	24
Citrus Salad, Tahini, Toasted Seeds, Urfa Chili, Oca, Harlem Valley Homestead Arugula	26
Little Neck Clam Chowder, Smoked Bacon	24
Hudson Valley Steelhead Trout, Carrot, Satsuma, Hazelnut	38
Beet Spaghetti Alla Chitarra, Creme Fraiche, Trout Roe	36
Ricotta Cavatelli, Local Mushrooms, Parmesan, Smoked Yolk	36
Hudson Valley Duck Breast, Sunchoke, Quince, Hakurei Turnip	48
Pork Coppa, Wild Hive Navy Beans, 'Nduja, Negi Scallion	46
Veritas Farm Beef Striploin, Chestnut, Black Trumpet Mushroom, Celery Root	58
<i>Whole Roasted La Belle Farm Chicken</i>	100
Chicken Consomme, Black Emmer Spaghetti Alla Chitarra, Tivoli Mushrooms	
Roasted Upstate Abundance Potatoes, Black Garlic Vinaigrette	
Radicchio, Herb Buttermilk Vinaigrette, Radish, Puffed Wild Rice	

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Yundwell, Home Farm, Thistle Pass, Raven & Boar, Grimaldi, Deep Roots, La Belle

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

We're glad you're here