



Dinner

March

Whole Wheat Olive Oil Bread, Currant Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	20
Pink Moon Oysters, Snap Dragon Apple Mignonette, Basil Oil	24
Chicken Liver Mousse, Candied Mandarinquat, Milk Bread	20
Fluke Aguachile, Badger Flame Beet, Serrano, Lime, Delfino Cilantro	26
Scallop Crudo, Oro Blanco, Grenada Pepper, Pink Peppercorn	22
Japanese Sweet Potato, Labneh, Chili Crisp	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	24
Chilled Asparagus Soup, English Peas, Fava Bean	24
Hudson Valley Steelhead Trout, Carrot, Satsuma, Hazelnut, Sunflower Sprouts	38
Wild Striped Bass, Potato Espuma, Little Neck Clams, Upstate Abundance Potato	42
Spelt Ricotta Cavatelli, Local Mushrooms, Broccoli Di Ciccio, Black Winter Truffle	46
Hudson Valley Duck Breast, Asparagus, Morels, Vin Jaune	46
Pastured Chicken, Wild Hive Navy Beans, 'Nduja, Green Garlic	40
Grass Fed Beef Striploin, Sunchoke, Hakurei Turnip, Fava Bean	56

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Yundwell, Home Farm, Thistle Pass, Raven & Boar, Veritas, 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