



Dinner

March

Whole Wheat Olive Oil Bread, Q-Farms Honey Butter, Aleppo Chili	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	20
Pink Moon Oysters, Rhubarb, Pink Peppercorn	24
Chicken Liver Mousse, Candied Mandarinquat, Milk Bread	20
Sugar Snap Peas, Stella Vallis, Pea Shoots, Lemon	24
Chilled Lobster, Stracciatella, Fava Bean	34
Fluke Aguachile, Badger Flame Beet, Serrano, Lime, Delfino Cilantro	26
Japanese Sweet Potato, Labneh, Chili Crisp	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Citrus Salad, Tahini, Toasted Seeds, Urfa Chili, Oca	24
Asparagus Soup, English Peas, Fava Bean	20
Hudson Valley Steelhead Trout, Carrot, Satsuma, Hazelnut, Sunflower Sprouts	44
Spelt Ricotta Cavatelli, Local Mushrooms, Broccoli Di Ciccio	42
Hudson Valley Duck Breast, Asparagus, Morels, Vin Jaune	46
Rabbit Roulade, Wild Hive Navy Beans, Salsa Verde, Grilled Ramps	48
Grass Fed Beef Striploin, Sunchoke, Hakurei Turnip, Fava Bean	56

F E A T U R E D F A R M S

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Heermance, Sun Sprout, 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