



Dinner

MARCH

Whole Wheat Olive Oil Bread, Maple Aji Dulce Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	18
Beauregarde Sweet Potato, Labneh, Chili Crisp, Herbs	16
Swan Point Oysters, Rhubarb Mignonette, Pink Peppercorn	26
Hudson Valley Foie Gras, Rhubarb Gelee, Miners Lettuce, Milk Bread	36
Fluke Crudo, Blood Orange Ponzu, Cilantro, Cobanero Chili	26
Celery Fennel Salad, Pear, Dates, McGrath Goliath, 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
Black Bass, Celery Root Chowder, Little Neck Clams, Smoked Bacon	44
Scallops, Kyoto Carrot, Satsuma, Toasted Buckwheat	46
Spelt Ricotta Cavatelli, Local Mushrooms, Moliterno	36
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Toasted Seeds	36
Millbrook Venison Striploin, Root Vegetable Gratin, Black Winter Truffle	62
Hudson Valley Duck, Sunchoke, Hakurei Turnip, Poached Apple	50

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