



Dinner

A P R I L

Whole Wheat Olive Oil Bread, Anchovy Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread	18
Broiled Razor Clams, Green Garlic Butter	22
Pink Moon Oysters, Rhubarb Mignonette, Pink Peppercorn	26
Hudson Valley Foie Gras, Rhubarb Gelee, Mustard Greens, Milk Bread	36
Asparagus Soup, Peekytoe Crab, Herbs	28
Fluke Aguachile, Avocado, Radish, Lime, Delfino Cilantro	26
Chilled Lobster, Stracciatella, Fava Beans	34
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Sugar Snap Peas, Pea Shoots, Lemon, Churchtown Wendell	22
Tilefish, Asparagus, Sabayon, Oro Blanco	42
Skate Cheeks, Bolero Carrot, Satsuma, Toasted Buckwheat	36
Spelt Ricotta Cavatelli, Local Mushrooms, Pecorino	36
Et Cetra Farm Brown Rice Risotto, Artichoke, Asparagus, Stella Vallis	38
Leg of Lamb, Green Garbanzo, Fava Bean, Fiddleheads, Spring Garlic, Nettles	54
Yundwell Chicken, Morels, Hakurei Turnip, English Peas, Spinach	42

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

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Et Cetra, Yundwell, Home Farm, Sorbello Greenhouse

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.

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