

Dinner

May

Whole Wheat Olive Oil Bread, Anchovy Butter 6 Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread 18 Pink Moon Oysters, Rhubarb Mignonette, Pink Peppercorn 26 Chicken Liver Mousse, Rhubarb Gelee, Pepper Cress, Milk Bread 20 Asparagus Soup, Peekytoe Crab, Herbs 28 Scallop 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 Steelhead Trout, Asparagus, Sabayon, Oro Blanco 42 Skate Cheeks, Bolero Carrot, Satsuma, Toasted Buckwheat 40 Spelt Ricotta Cavatelli, Local Mushrooms, Pecorino 36 Et Cetra Farm Brown Rice Risotto, Artichoke, Asparagus, Stella Vallis 38 Grass Fed Beef Striploin, Potato Terrine, Fiddleheads, Ramps 48 Pastured Chicken, Morels, Hakurei Turnip, English Peas, Spinach 42

FEATURED FARMS

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

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.