



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
Hudson Valley Foie Gras Torchon, Rhubarb Gelee, Milk Bread	36
Royal Red Shrimp Crudo, Oxalis, Lemon	24
Bamboo Shoot, Green Almond, Young Ginger, Lemon Verbena, Shiso	22
Soft Shell Crab, Ramp Ranch	30
Asparagus Soup, Peekytoe Crab, Herbs	28
Fluke Aguachile, Avocado, Radish, Lime, Delfino Cilantro	26
Chilled Lobster, Stracciatella, Fava Beans	34
Young Lettuces, Radish, Churchtown Wendell, Lemon Koji Vinaigrette, Crispy Quinoa	22
Sugar Snap Peas, Pea Shoots, Lemon, Fiore Sardo Pecorino	22
Hudson Valley Steelhead Trout, Asparagus, Sabayon, Oro Blanco	42
Tilefish, Bolero Carrot, Satsuma, Toasted Buckwheat	44
Spelt Ricotta Cavatelli, Local Mushrooms, Pecorino	36
Wild Hive Black Emmer "Risotto", Artichoke, Asparagus, Stella Vallis	38
Berkshire Pork Rack, Potato Terrine, Fiddleheads, Ramps	46
Pastured Chicken, Morels, Vin Jaune, Hakurei Turnip, English Peas, Spinach	46

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.

@troutbeck.ny