



Dinner

May

Whole Wheat Olive Oil Bread, French Breakfast Radish, Ramp Butter	8
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bul Bul	20
Sweet Petite Oysters, Rhubarb, Verjus, Pink Peppercorn	24
Foie Gras Torchon, Strawberry, Pickled Ramp, Milk Bread	36
Black Emmer Flatbread, Whipped Chaseholm Farmers Cheese, Onion Jam	22
Black Bass Aguachile, Cucumber, Avocado, Serrano, Delfino Cilantro	26
Sugar Snap Peas, Churchtown Wendell, Pea Shoots, Lemon	24
Chilled Lobster, Stracciatella, English Peas, Basil	34
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Harlem Valley Homestead Arugula, Apricot, Smoked Almond, Moscatel Vinaigrette	22
Chilled Carrot Soup, Creme Fraiche, Basil Oil	24
Fried Softshell Crab, Ramp Aioli	30
Hudson Valley Steelhead Trout, Clams, Potato Espuma, Fiddlehead Ferns	44
Spelt Ricotta Cavatelli, Local Mushrooms, English Peas, Summer Truffle, Parmesan	42
Et Cetra Farm Brown Rice Risotto, Artichoke, Peekytoe Crab, Crawfish Jus	46
Raven & Boar Farm Pork Coppa & Andouille Sausage, Wild Hive Polenta, Ramps	48
Hudson Valley Duck Breast, Asparagus, Morels, Vin Jaune	46
Grass Fed Beef Striploin, Carrot, Green Garbanzo, Hakurei Turnip, Brown Butter	56

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Yundwell, Home Farm, Thistle Pass, Raven & Boar, Veritas, 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