



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	22
Fluke Aguachile, Avocado, Radish, Lime, Delfino Cilantro	26
Asparagus Soup, Peekytoe Crab, Herbs	28
Chilled Lobster, Stracciatella, Fava Beans	34
Young Lettuces, Radish, Churchtown Wendell, Lemon Koji Vinaigrette, Crispy Quinoa	22
Sugar Snap Peas, Pea Shoots, Lemon, Clothbound Cheddar	22
Soft Shell Crab, Ramp Ranch	32
HV Steelhead Trout, Asparagus, Sabayon, Oro Blanco	44
Scallops, Bolero Carrot, Satsuma, Toasted Buckwheat	46
Spelt Ricotta Cavatelli, Local Mushrooms, Negi Scallion, Parmesan	34
Yumepirika Brown Rice Risotto, Artichoke, Asparagus, Stella Vallis	38
Beef Ribeye for Two, Potato Terrine, Fiddleheads, Ramps	90
Pastured Chicken, Morels, Vin Jaune, Hakurei Turnip, English Peas, Spinach	46

FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Ever-Growing Family Farm, 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