



*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, Quince Gelee, Milk Bread	36

Black Bass Aguachile, Badger Flame Beet, Serrano, Lime, Delfino Cilantro	26
Wild Bamboo Shoots, Green Almond, Palm Sugar, Colatura, Herb Salad	24
Sugar Snap Peas, Churchtown Wendell, Pea Shoots, Lemon	24
Chilled Lobster, Stracciatella, Fava Beans, Basil, Fava Leaves	34
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Harlem Valley Homestead Arugula, Apricot, Smoked Almond, Moscatel Vinaigrette	22
Chilled Asparagus Soup, Green Garlic, English Peas	24

Wild Caught Striped Bass, Little Neck Clam, Potato Espuma, Fava Beans	44
Spelt Ricotta Cavatelli, Local Mushrooms, English Peas, Parmesan	36
Et Cetra Farm Brown Rice Risotto, Artichoke, Peekytoe Crab, Crawfish Jus	46
Raven & Boar Farm Pork Coppa & Ramp 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

*Whole Roasted La Belle Farm Chicken* 100

Chicken Consomme, Black Emmer Spaghetti Alla Chitarra, Local Mushrooms	
La Ratte Fingerling Potatoes, Black Garlic Vinaigrette	
Young Lettuces, Herb Buttermilk, Radish, Puffed Wild Rice	

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*