

## Dinner

## June

Whole Wheat Olive Oil Bread, Anchovy Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread	20
Pink Moon Oysters, Rhubarb Mignonette, Pink Peppercorn	26
Hudson Valley Foie Gras Torchon, Rhubarb Gelee, Milk Bread	30
Vitsky Sourdough, Morels, Chicken Jus, Whipped Ricotta	22
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Home Farm Chicories, Sherry Vinaigrette, Marcona Almond, Kholrabi, Bottarga	24
7082 Cucumbers, Arethusa Yogurt, Chili Crisp, Agretti, Mint	22
Sugar Snap Peas, Snow Peas, Pea Shoots, Lemon, Churchtown Wendell	24
Sprouting Cauliflower, Sunflower Butter, Toasted Seeds, Urfa Chili	22
Peekytoe Crab, Apricot, Summer Squash, Hyssop, Aji Dulce	28
Chilled Lobster, Stracciatella, Fava Beans, Basil	30
Hudson Valley Steelhead Trout, Asparagus, Sabayon, Oro Blanco	4-
Scallops, Bolero Carrot, Satsuma, Toasted Buckwheat	40
Spelt Ricotta Cavatelli, Local Mushrooms, Negi Scallion, Parmesan	3-
Yumepirika Brown Rice Risotto, Crispy Artichoke, Asparagus, Celtuce, Stella Vallis	38
Grass Fed Beef Striploin, Potato Terrine, Early Summer Squash, Salsa Verde	62
Pastured Chicken, Chanterelles, English Peas, Fiddleheads, Spinach	40
Berkshire Pork Loin, Hakurei Turnip, Grill Peach, Miso Honey	40

## FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Ever-Growing Family Farm, Yundwell, Home Farm, Sorbello Greenhouse, Thistle Pass, Foxtrot

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.