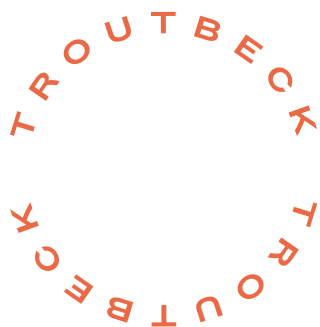




Dinner

July

Whole Wheat Olive Oil Bread, Anchovy Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread	20
Indian Cove Oysters, Tomato Water, Basil Oil	26
Hudson Valley Foie Gras Torchon, Currant Gelee, Milk Bread	36
Heirloom Tomato Gazpacho, Strawberry, Herbs	22
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
7082 Cucumber, Lemon Cucumber, Arethusa Yogurt, Chili Crisp, Agretti, Mint	22
Sugar Snap Peas, Churchtown Wendell, Pea Shoots, Lemon	24
Peekytoe Crab, Apricot, Summer Squash, Hyssop, Aji Dulce	28
Cauliflower, Sunflower Butter, Toasted Seeds, Urfa Chili	24
Chilled Lobster, Chaseholm Farmers Cheese, Fava Beans, Basil	30
Hudson Valley Steelhead Trout, Early Corn, Grey Morels, Summer Truffle	48
Spelt Ricotta Cavatelli, Local Mushrooms, Negi Scallion, Parmesan	34
Grass Fed Beef Striploin, Summer Squash, Jimmy Nardello Pepper, Salsa Rossa	58
Pastured Chicken, Chanterelles, English Peas, Fiddleheads, Spinach	46
Berkshire Pork Loin, Hakurei Turnip, Grilled Peach, Garlic Scape, Miso, Honey	46

FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Home Farm, Thistle Pass, Stonewood

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