



Dinner

JULY

Sunflower Brioche, Wild Onion Butter	12
Smoked Trout Dip, Trout Roe, Dill, Bulbul Bread	18
Six Pipes Cove Oysters, Ramp Mignonette	27
Chilled Strawberry & Tomato Gazpacho, Basil, Marigold	20
Peekytoe Crab, Peach, Summer Squash, Lemon, Hyssop	28
Heirloom Tomatoes, Stone Fruit, Stracciatella, Basil	24
Young Lettuces, Radish, Clothbound Cheddar, Crispy Quinoa, Lemon Koji Vinaigrette	22
Badger Flame Beets, Great Hill Blue, Vanilla, Hazelnut	22
Triggerfish, Sungold Tomato, Bi Color Corn, Negi Scallion	38
Spelt Ricotta Cavatelli, Corn, Shiitake, Moliterno, Summer Truffle	40
Risotto, Summer Squash, Nutritional Yeast, Garleek	36
LI Duck Breast, Chanterelles, English Peas, Pole Beans	46
Raven & Boar Farm Pork Coppa, Grilled Apricot, Hakurei Turnip, Garlic Scape	46
Grass Fed Beef Striploin, Spigarello, Maitake Mushrooms, Black Garlic	56

FEATURED FARMS

Veritas, Hudson Valley Fisheries, MX Morningstar, Thistle Pass, Wild Hive,
Norwich Meadows, Raven & Boar, Et Cetra, Yundwell

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