



## *Dinner*

### *August*

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
Stonewood Farm Shishito Peppers, Lemon Aioli, Shiso	16
Hudson Valley Foie Gras Torchon, Currant Gelee, Milk Bread	36
Chilled Melon Gazpacho, Cucumber, Pole Beans, Buena Mulata, Makrut Lime	22
Harlem Valley Homestead Tomatoes, Cherries, Whipped Ricotta, Basil	24
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Heirloom Cucumbers, 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
Skate Cheeks, Aromatic Vegetable Broth, Bloomsdale Spinach	42
Steelhead Trout, Corn, Grey Morels, Summer Truffle	48
Spelt Ricotta Cavatelli, Garleek, Sungold Tomato, Spigarello	36
Grass Fed Beef Striploin, Summer Squash, Jimmy Nardello Pepper, Salsa Rossa	58
Pastured Chicken, Chanterelles, English Peas, Fiddleheads, Spinach	46
Berkshire Pork Rack, Hakurei Turnip, Grilled Peach, Garlic Scape, Miso, Honey	48

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*