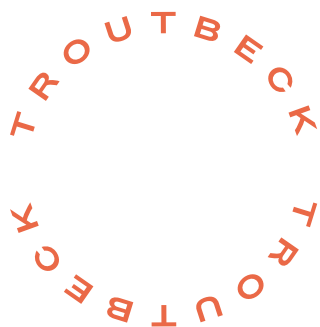




Dinner

SEPTEMBER

Whole Wheat Olive Oil Bread, Anchovy Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread	20
Pink Moon Oysters, Tomato Water, Basil Oil	26
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Castelfranco Radicchio, Embered Squash, Mollie's Delicious Apples, Pepitas	22
Heirloom Cucumbers, Arethusa Yogurt, Chili Crisp, Mint	22
Cauliflower, Sunflower Butter, Toasted Seeds, Urfa Chili	24
Chilled Lobster, Peach Emulsion, Summer Squash, Hyssop, Silk Chili	36
Heirloom Tomatoes, Husk Cherries, Whipped Ricotta, Basil	24
Tilefish, Corno Di Torno Piperade, Panisse, Pimenton De La Vera	44
Steelhead Trout, Corn, Jimmy Nardello Pepper, Sungolds, Smoked Tomato	44
Spelt Ricotta Cavatelli, Garleek, Brassicas, Shiitake, Burgundy Truffle	42
Grass Fed Beef Striploin, Summer Squash, Eggplant, Salsa Rossa	58
Pastured Chicken, Cranberry Beans, Negi Scallion, Aji Dulce	46
Berkshire Pork Rack, Hakurei Turnip, Grilled Peach, Garlic Scape, Miso, Honey	48

FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Home Farm, Thistle Pass, Stonewood, Grimaldi, MX Morning Star, Deep Roots

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