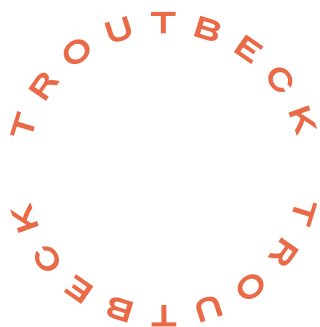




Dinner

October

Whole Wheat Olive Oil Bread, Koginut Squash Miso Butter	5
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bul Bul	20
Hudson Valley Foie Gras Torchon, Strawberry, Marigold, Milk Bread	36
Sweet Petite Oysters, Tomato Water, Basil	24
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian Chili, Colatura	26
Thistle Pass Farm Eggplant, Tahini, Heirloom Tomato, Cucumber, Lemon	26
Peekytoe Crab Cocktail, Corn, Aji Amarillo, Corno Di Torno Pepper, Cilantro, Lime	30
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Castlefranco Raddichio, Embered Koginut Vinaigrette, Apples, Spiced Pepitas	24
Badger Flame Beet, Husk Cherry, Smoked Marcona Almond, Bronze Fennel	24
Steelhead Trout, Bi Color Corn, Jimmy Nardello Peppers, Smoked Tomato	42
Tilefish, Carrot, Satsuma, Toasted Buckwheat	44
Spelt Ricotta Cavatelli, Local Mushrooms, Burgundy Truffle	36
Raven and Boar, Pork Coppa, Nduja, Cranberry Beans, Aji Dulce, Baby Kale	46
Hudson Valley Duck Breast, Grilled Peaches, Hakurei Turnip, Honey Miso, Harlem Valley Scallion	48
Grass Fed Beef Striploin, Late Harvest Squash, Tropea Onion, Chermoula, Salsa Rossa	56

FEATURED FARMS

Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Home Farm, Thistle Pass, Veritas, La Belle, Deep Roots, 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

We're glad you're here