



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, Concord Grape Gelee, Purple Mars Grape, Milk Bread	36
Wild Goose Oysters, Snapdragon Apple Mignonette, Lemon Thyme	24
Koginut Squash Soup, Root Vegetable Muesli, Crema	20
Murasaki Sweet Potato, Labneh, Chili Crisp, Thai Herbs	28
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian, Chilli, Colatura	26
Peekytoe Crab Cocktail, Corn, Aji Amarillo, Corno Di Torno Pepper, Cilantro, Lime	30
Young Lettuces, Radish, Flagship Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Badger Flame Beet, Husk Cherry, Smoked Marcona Almond, Bronze Fennel	24
Castlefranco Raddichio, Embered Koginut Vinaigrette, Asian Pear, Spiced Pepitas	24
Et Cetra Farm Brown Rice Risotto, Koginut Squash, Toasted Seeds, Urfa, Sunflower Sprouts	42
Scallop, Bi Color Corn, Jimmy Nardello Peppers, Smoked Tomato	45
Tilefish, Carrot, Satsuma, Toasted Buckwheat	44
Spelt Ricotta Cavatelli, Local Mushrooms, Garleek, Burgundy Truffle	36
Hudson Valley Duck Breast, Sunchoke, Poached Quince	48
Raven and Boar, Pork Coppa, Nduja, Cranberry Beans, Aji Dulce, Baby Kale	46
Grass Fed Beef Striploin, Fairytale Eggplant, Confit Cipollini, Chermoula, Salsa Rossa	56

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