TROUTBECK TROUTBECK

Dinner

October

Whole Wheat Olive Oil Bread, Koginut 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*
Young Lettuces, Clothbound Cheddar, Radish, Lemon Koji Vinaigrette	*22*
Murasaki Sweet Potato, Labneh, Chili Crisp, Thai Herbs	*28*
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian Chili, Colatura	*26*
Peekytoe Crab Cocktail, Corn, Aji Amarillo, Corno Di Torno Pepper, Cilantro, Lime	*30*
Badger Flame Beets, Husk Cherry, Smoked Marcona Almond, Bronze Fennel	*24*
Castlefranco Raddichio, Embered Squash, Asian Pear, Spiced Pepitas	*24*
Et Cetra Farm Brown Rice Risotto, Honey Nut, Toasted Seeds, Urfa, Sunflower Sprouts	*42*
Scallops, Aromatic Vegetable Broth, Bloomsdale Spinach	*45*
Tilefish, Carrot, Satsuma, Toasted Buckwheat	*44*
Spelt Ricotta Cavatelli, Local Mushrooms, Garleek, Burgundy Truffle	*44*
Hudson Valley Duck Breast, Hakurei Turnip, Sunchoke, Poached Quince	*48*
Grass Fed Beef Striploin, Celery Root, Chantrelles, Confit Cipollini	*56*

Whole Roasted La Belle Farm Chicken *100*

Chicken Consomme, Black Emmer Spaghetti Alla Chitarra, Local Mushrooms

Deep Roots Baby Potatoes, Black Garlic Vinaigrette

Young Lettuces, Herb Buttermilk, Radish, Puffed Wild Rice

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