



Dinner

NOVEMBER

Honey Oat Multigrain Bread, Black Garlic Butter	12
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	18
Beauregarde Sweet Potato, Labneh, Chili Crisp, Herbs	16
Hudson Valley Foie Gras Torchon, Apple, Milk Bread	34
Six Pemaquid Oysters, Apple Mignonette	24
Peekytoe Crab, Persimmon, Aji Dulce, Lemon, Delfino Cilantro	28
Fluke Crudo, Asian Pear, Daikon, Yuzu, Brown Butter	22
Celery Fennel Salad, Pear, Dates, Stella Vallis, Toasted Walnut	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette	22
Cauliflower, Candied Pistachio, Calabrian Chili, Verjus, Lemon, Colatura	24
Castelfranco Radicchio, Hidden Rose Apple, Fuzu Squash, Pepitas	24
Black Bass, Celery Root Chowder, Little Neck Clams, Smoked Bacon	44
Spelt Ricotta Cavatelli, Black Trumpets, Negi Scallion, Burgundy Truffle	46
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Pine Nut, Garleek	36
LI Duck Breast, Hakurei Turnip, Poached Apple, Sunchoke	46
Grilled Pork Coppa, Wild Hive Navy Beans, Grenada Pepper, Nduja	46
Grass Fed Beef Striploin, Caraflex Cabbage, Chanterelle, Aji Dulce	56

FEATURED FARMS

Veritas, Hudson Valley Fisheries, MX Morningstar, Thistle Pass, Wild Hive,
Norwich Meadows, Raven & Boar, Et Cetra, Yundwell, Poughkeepsie Farm Project

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