TROUTBECK

Dinner

November

Whole Wheat Olive Oil Bread, Koginut Miso Butter	*5*
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bul Bul	*20*
Wild Goose Oysters, Snapdragon Apple Mignonette, Lemon Thyme	*24*
Hudson Valley Foie Gras Torchon, Concord Grape Gelee, Purple Mars Grape, Milk Bread	*36*
Murasaki Sweet Potato, Labneh, Chili Crisp, Thai Herbs	*28*
Peekytoe Crab, Persimmon, Aji Dulce, Lemon	*28*
Cauliflower, Sunflower Butter, Black Urfa Chili, Seeds	*26*
Arugula, Muscatel Vinaigrette, Grapes, Churchtown Wendell	*22*
Castlefranco Raddichio, Embered Squash, Asian Pear, Spiced Pepitas	*24*
Et Cetra Farm Brown Rice Risotto, Honeynut Squash, Toasted Seeds, Sunflower Sprouts	*42*
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*

Featured Farms

Wild Hive, Et Cetra Farm, 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