TROUTBECK 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*
Koginut Squash Soup, Root Vegetable Muesli, Crema	*20*
Murasaki Sweet Potato, Labneh, Chili Crisp, Thai Herbs	*28*
Peekytoe Crab, Persimmon, Aji Dulce, Lemon	*28*
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian Chili, Colatura	*26*
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	*22*
Winter Chicories, Embered Squash, Asian Pear, Spiced Pepitas	*24*
Et Cetra Farm Brown Rice Risotto, Honeynut Squash, Toasted Seeds, Sunflower Sprouts	*42*
Steelhead Trout, Potato Espuma, Upstate Abundance Potato, Braised Garleek	*45*
Tilefish, Carrot, Satsuma, Toasted Buckwheat	*44*
Spelt Ricotta Cavatelli, Local Mushrooms, Garleek, Burgundy Truffle	*44*
Raven & Boar Farm Pork Coppa, Wild Hive Navy Beans, Nduja, Aji Dulce. Shiso	*45*
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, Buckwheat Spaghetti Alla Chitarra, Local Mushrooms

Upstate Abundance 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