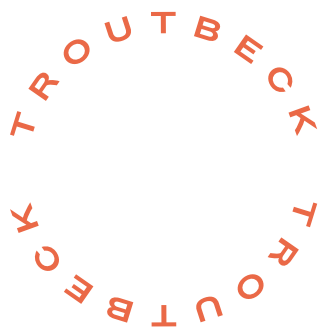




Dinner

November

Whole Wheat Olive Oil Bread, Honey Aji Dulce Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	20
Queens Cup Oysters, Snap Dragon Apple Mignonette, Basil Oil	26
Hudson Valley Foie Gras Torchon, Red Candice Grape, Milk Bread	36
Tetela, Wild Hive Navy Bean, Alpine Cheese, Morita Crema	18
Lobster Bisque, Amontillado Sherry	34
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Castelfranco Radicchio, Embered Squash, Ashmead's Kernel Apples, Pepitas	22
Murasaki Sweet Potato, Arethusa Yogurt, Chili Crisp	24
Cauliflower, Celery, Colatura, Verjus, Raisin, Red Onion, Candied Pistachio, Calabrian Chili	24
Bluefin Tuna Crudo, Grenada Pepper, Yuzu, Husk Cherry	28
Steelhead Trout, Upstate Abundance Potato, Garleek	42
Spelt Ricotta Cavatelli, Shiitake, Spigarello, Burgundy Truffle	38
Black Emmer Spaghetti Alla Chitarra, Chicken Consomme, Chanterelle, Corn	36
Grass Fed Beef Striploin, Celery Root, Celtuce, Brown Butter	56
Moullard Duck Breast, Sunchoke, Quince, Hakurei Turnip	44
Pork Coppa, Wild Hive Navy Beans, Ndulja, Negi Scallion, Aji Dulce	46

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Home Farm, Thistle Pass, Stonewood, Grimaldi, MX Morning Star, Deep Roots

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