



## *Dinner*

### *December*

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, Purple Mars Grape, Milk Bread	36
Bluefin Tuna Crudo, Grenada Pepper, Yuzu, Husk Cherry	30
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
Chilled Maine Lobster, Persimmon, Aji Dulce, Lemon	34
Hudson Valley Steelhead Trout, Upstate Abundance Potato, Garleek	38
Spelt Ricotta Cavatelli, Shiitake, Broccoli Di Ciccio, Burgundy Truffle	40
Acquerello Risotto, Chanterelle, White Alba Truffle, Parmesan	62
Grass Fed Beef Striploin, Celery Root, Chestnut, Black Trumpet Mushroom	56
Hudson Valley Duck Breast, Sunchoke, Quince, Hakurei Turnip	46
Raven & Boar Farm Pork Coppa, Wild Hive Navy Beans, 'Nduja, Negi Scallion, Aji Dulce	46

### FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,  
Yundwell, Home Farm, Thistle Pass, Raven & Boar, Stonewood, Grimaldi, 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.

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