



Dinner

DECEMBER

Honey Oat Multigrain Bread, Maple Aji Dulce Butter	12
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	18
Beauregarde Sweet Potato, Labneh, Chili Crisp, Herbs	16
Six Indian Cove Oysters, Apple Mignonette	24
Fluke Crudo, Asian Pear, Daikon, Brown Butter	22
Peekytoe Crab, Persimmon, Aji Dulce, Lemon, Delfino Cilantro	28
Celery Fennel Salad, Pear, Dates, McGrath Goliath, Toasted Walnut	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Quinoa	22
Cauliflower, Candied Pistachio, Calabrian Chili, Verjus, Lemon, Colatura	24
Winter Chicories, Hidden Rose Apple, Candy Roaster Squash, Pepitas	24
Raven & Boar Pork Coppa, Wild Hive Navy Beans, Nduja, Grenada Pepper	46
Tilefish, Celery Root Chowder, Little Neck Clams, Smoked Bacon	44
Spelt Ricotta Cavatelli, Black Trumpets, Smoked Yolk, Black Winter Truffle	46
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Toasted Seeds, Garleek	36
LI Duck Breast, Hakurei Turnip, Poached Quince, Sunchoke	46
Grass Fed Beef Striploin, Caraflex Cabbage, Chanterelles, Aji Dulce	56

FEATURED FARMS

Veritas, Hudson Valley Fisheries, MX Morningstar, Thistle Pass, Wild Hive, Eckerton
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