

JANUARY 2022

TROUTBECK

DINNER DINNER DINNER DINNER DINNER DINNER

FOR THE TABLE

Quonnie Rock Oysters with Snap Dragon Apple Mignonette	4.5 ea
Lemon Pecorino Arancini with Castelvetro Olives	10
Sourdough Focaccia with Whipped Ricotta & Lemon	14
Japanese Yams with Meyer Lemon Mayonnaise, Pickled Peppers & Licorice	20
Q Farms Coppa Di Testa with House Pickles & Toasted Miche	22

ONE

Cauliflower & Apple Soup with Sunchokes, Brussels Sprouts & American Caviar	26
Scallop Crudo with Cranberry Dashi, Scarlet Turnip, Oxalis & Rye Shoyu	28
Carrot Salad with Broadfork Lettuces, Smoked Yogurt & Seed Crackers	22
Roasted Brussels Sprouts with Burrata, Black Garlic & Saba	25
Black Trumpet Mushroom Tart with Yellow Eye Miso	26
Rosa Del Veneto Raddichio with Pears, Great Hill Blue & House Smoked Bacon	24
Stonewood Farm Beets with Einkorn-Hazelnut Koji Butter, Nuts & Seeds	26
Einkorn Tajarin with Black Perigord Truffle & Vin Jaune	40

TWO

Roasted Maitake Mushrooms with Einkorn & a Puree of Green Things	32
Ricotta Cavatelli with Q Farms Lamb, Olives, Calabrian Chilis & Lemon	36
Hudson Valley Steelhead Trout with Koginut Squash, Apples, Hazelnuts & Sherry	36
Branzino with Littleneck Clams, Bacon, Potatoes, Bloomsdale Spinach & Cream	44
Roasted Pork Coppa with Polenta, Castelfranco & Cara Cara Oranges	44
Aged LI Pekin Duck with Chanterelles, Sunchokes, Poached Quince & Tardivo	46
Beef Sirloin with Adirondack Red Potatoes, Spigarello & Black Garlic	62

@troutbeck.ny Please inform your server of any allergies or dietary restrictions;
we are more than happy to accommodate your needs.