



Dinner

June

Whole Wheat Olive Oil Bread, French Breakfast Radish, Ramp Butter	8
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bul Bul	20
Wild Goose Oysters, Rhubarb, Verjus, Pink Peppercorn	24
Foie Gras Torchon, Strawberry, Pickled Ramp, Elderflower, Milk Bread	36
Deep Roots Farm Cauliflower, Bagna Cauda, Pangratatto	24
Sea Bass Aguachile, Cucumber, Avocado, Serrano, Delfino Cilantro	26
Sugar Snap Peas, Churchtown Wendell, Pea Shoots, Lemon	24
Chilled Lobster, Stracciatella, Fava Beans, Basil	34
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Harlem Valley Homestead Arugula, Smoked Almond, Cherry, Ricotta, Moscatel Vinaigrette	24
Chilled Carrot Soup, Creme Fraiche, Nasturtium	24
Hudson Valley Steelhead Trout, Coconut Broth, Baby Bok Choy, Mussels, Lemongrass	46
Spelt Ricotta Cavatelli, Local Mushrooms, English Peas, Summer Truffle	42
Black Emmer Mafalde, Dried Aged Beef Bolognese, Parmesan	38
Et Cetra Farm Brown Rice Risotto, Artichoke, Peekytoe Crab, Crawfish Jus	46
Raven & Boar Farm Pork Coppa, Grilled Apricot, Hakurei Turnip, Honey Miso, Garlic Scape	48
Hudson Valley Duck Breast, Asparagus, Blonde Morels, Vin Jaune	48

FEATURED FARMS

Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Deep Roots, Yundwell, Et Cetra, Thistle Pass, Raven & Boar, Veritas, La Belle, Stonewood

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