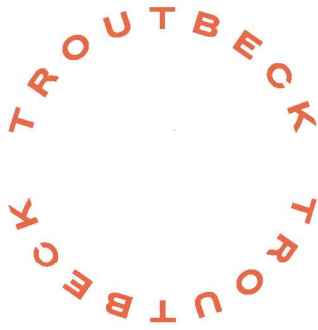




Dinner

June

Whole Wheat Olive Oil Bread, Anchovy Butter	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread	20
Pink Moon Oysters, Rhubarb Mignonette, Pink Peppercorn	26
Hudson Valley Foie Gras Torchon, Rhubarb Gelee, Milk Bread	36
Vitsky Sourdough, Morels, Chicken Jus, Chaseholm Farmers Cheese, Arugula	22
Hakurei Turnip, Miso, Honey, Pickled Ramp, Mustard Greens	20
Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Sugar Snap Peas, Snow Peas, Pea Shoots, Lemon, Churchtown Wendell	22
Sprouting Cauliflower, Sunflower Butter, Chili Crisp	22
Peekytoe Crab, Apricot, Summer Squash, Hyssop, Aji Dulce	28
Chilled Lobster, Stracciatella, Fava Beans, Basil	30
Hudson Valley Steelhead Trout, Asparagus, Sabayon, Oro Blanco	44
Scallops, Bolero Carrot, Satsuma, Toasted Buckwheat	46
Spelt Ricotta Cavatelli, Local Mushrooms, Negi Scallion, Parmesan	34
Yumepirika Brown Rice Risotto, Crispy Artichoke, Asparagus, Celtuce, Stella Vallis	38
Grass Fed Beef Striploin, Potato Terrine, Early Summer Squash, Salsa Verde	62
Pastured Chicken, Chanterelles, English Peas, Fiddleheads, Spinach	46

FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Ever-Growing Family Farm, Yundwell, Home Farm, Sorbello Greenhouse, Thistle Pass, Foxtrot

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