



*Dinner*

*July*

Whole Wheat Olive Oil Bread, Raw Honey Aleppo Butter	5
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bul Bul	20
Wild Goose Oysters, Ramp Mignonette, Basil Oil	24
Hudson Valley Foie Gras Torchon, Strawberry, Marigold, Milk Bread	36
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian Chili, Colatura	26
Peekytoe Crab, Melon, Kohlrabi, Yaro Scallion, Silk Chili, Hyssop	28
Chilled Maine Lobster, Stracciatella, Fava Bean, Basil	34
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Tomatoes, Farmers Cheese, Basil, Saba	24
Hudson Valley Steelhead Trout, Grilled Cucumber, Labneh, Ramp Vinaigrette	42
Striped Bass, Coconut Broth, Bok Choy, Mussels, Lemongrass	46
Spelt Ricotta Cavatelli, Bi Color Corn, Zucchini, Summer Truffle	40
Raven & Boar Farm Pork Coppa, Grilled Peaches, Hakurei Turnip, Honey Miso, Garlic Scape	48
Hudson Valley Duck Breast, Asparagus, English Peas, Celtuce	48
Dryed Aged Beef Striploin, Summer Squash, Chermoula, Salsa Rossa	60

*Whole Roasted La Belle Farm Chicken* 100

Chicken Consomme, Black Emmer Spaghetti Alla Chitarra, Local Mushrooms	
La Ratte Fingerling Potatoes, Black Garlic Vinaigrette	
Young Lettuces, Herb Buttermilk, Radish, Puffed Wild Rice	

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows, Yundwell, Home Farm, Thistle Pass, Raven & Boar, Veritas, La Belle, Deep Roots, 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*