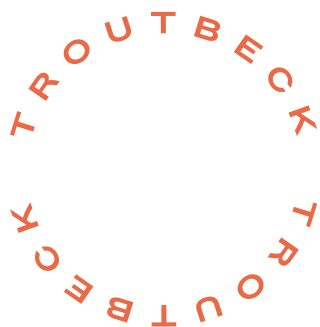




Dinner

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, Tomato Water, Basil Oil	24
Hudson Valley Foie Gras Torchon, Strawberry, Marigold, Milk Bread	36
Tomato Gazpacho, Watermelon, Cucumber, Basil	16
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
Heirloom Tomatoes, Whipped Ricotta, Currants, Basil	26
Hudson Valley Steelhead Trout, Grilled Cucumber, Labneh, Ramp Vinaigrette	42
Tilefish, Coconut Broth, Bok Choy, Mussels, Lemongrass	46
Spelt Ricotta Cavatelli, Bi Color Corn, Zucchini, Black Truffle	46
Black Emmer Mafalde, Dry Aged Beef Bolognese, Parmesan	38
Raven & Boar Farm Pork Coppa, Boudin Blanc, Apricot, Hakurei Turnip, Honey Miso	44
Hudson Valley Duck Breast, Asparagus, Chanterelles, Celtuce	48
Beef Striploin, Summer Squash, Chermoula, Salsa Rossa	56

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.
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We're glad you're here