



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Cucumber, Radish, Labneh, Chili Crisp

Winter Citrus, Shaved Fennel, Grenada Vinaigrette

Crispy Sunchoke, Snapdragon Apple, Maple Soy Agrodulce

WINE PAIRING

PINOT GRIGIO | VIGNETTI DEL SOLE |
2025 | IT

SECOND

CHOICE OF

Spelt Spaghetti, Smoked Steelhead Trout, Capers, Dill,
Breadcrumbs

Black Emmer Bucatini, Pork Belly, Scallion, Parmesan, Cured Egg
Yolk

Gemelli, English Peas, Fava Beans, Brussel Leaves, Ricotta Salata

WINE PAIRING

CABERNET SAUVIGNON | COLLISION | COLUMBIA
VALLEY | 2020 | CA

DESSERT

Cherry Biscuit Trifle

WINE PAIRING

AMARO NONINO | AMARO | ITALY

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Thistle Pass, Sharon Mountain Greens, Chaseholm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny