



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Fava Bean Dip, Carta Di Musica

Charred Snap Peas, Black Garlic, Farmers Cheese

Gem Lettuce, Pineberry, Pinenut, Stella Vallis, Rose Vin

### WINE PAIRING

PETIT CHABLIS | DOMAINE VINCENT DAMPT |  
2023 | BURGUNDY, FR

### SECOND

#### CHOICE OF

Spelt Fettuccine, Lamb Bacon, Morels, Fresh Garbanzo Beans

Spinach Radiatore, Marcona Almond Pesto, Peas, Fava, Parm

Black Emmer Spaghetti, Crab, Lobster, Clams, Trout Roe, Creme Fraiche

### WINE PAIRING

MONTEPULCIANO D'ABRUZZO | COLLEFRESIO |  
2020 | MORUS, IT

### THIRD

Salted Honey Cheesecake, Graham Cracker, Honeycomb

### 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

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