



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Young Lettuce, Charentais Melon, Rosette de Lyon, Verjus

Beauregard Sweet Potato, Orange, Carta di Musica

Cucumber, Labneh, Chili Crisp

WINE PAIRING

SAUVIGNON BLANC | FAMILLE DUBARD |
2024 | FR

SECOND

CHOICE OF

Black Emmer Spaghetti, Pork Belly, Asparagus, Parmesan, Salted Egg Yolk

Saffron Radiatore, Scallops, Lemongrass, Bread Crumbs

Spelt Campanelle, Snap Peas, Fava, Green Garlic, Parmesan

WINE PAIRING

COTES DU RHONE | LES GARRIGUES | 2023 | FR

DESSERT

Sweet Pea Cake, Vanilla Mousse, Pea Shoots

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