



PASTA NIGHT

FIRST

Negi Scallion Focaccia, Whipped Ricotta

Citrus Marinated Olives

Peperonata, Stracciatella, Carta di Musica

Badger Flame Beets, Kohlrabi, Husk Cherry, Candied Walnuts

Smoked Ribeye Carpaccio, Charred Scallion, Horseradish Dijon,
Aji Dulce, Shiso

WINE PAIRING

SAUVIGNON BLANC | COEUR DU MONT |
2024 | FR

SECOND

CHOICE OF

Black Emmer Malfade, Duck Bolognese, Parmesan, Basil

Spelt Spaghetti, Trout Roe, Creme Fraiche, Pangratato

Campanelle, Tomatillo, Bi Color Corn, Cherry Tomato

WINE PAIRING

PINOT NOIR | BLOODROOT | 2023 |
COASTAL CALIFORNIA

DESSERT

German Chocolate Trifle

WINE PAIRING

AMARO MONTENEGRO

FEATURED FARMS

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

Thistle Pass, Sharon Mountain Greens, Chaseholm, Deep Roots

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