



Dinner

A P R I L

Sunflower Brioche, Wild Onion Butter	12
Six Bliss Point Oysters, Rhubarb, Pink Peppercorn	27
Smoked Trout Dip, Creme Fraiche, Trout Roe, Dill, Toasted Bulbul	20
Scallop Aguachile, Radish, Avocado, Neji Scallion, Delfino Cilantro	32
Chilled Asparagus Soup, Peekytoe Crab, Herb Salad, Wild Onion Flower	30
Roasted Sunchokes, Labneh, Chili Crisp, Basil	24
Snap Peas, English Peas, Stracciatella, Lemon	24
Young Lettuces, Radish, Bottarga, Lemon Koji Vinaigrette	22
Baby Red Russian Kale, Great Hill Blue, Walnut, Strawberry, Rhubarb, Basil	22
Hudson Valley Steelhead Trout, Carrots, Satsuma, Hazelnut	48
Local Rice "Risotto", Fava Beans, Fiddleheads, Summer Truffle	45
Spelt Ricotta Cavatelli, Ramps, English Peas, Parmesan	40
Golden Tilefish, Hakueri Turnip, Bloomsdale Spinach, Sabayon	50
LI Duck, Morels, Asparagus, Vin Jaune	48
Grass Fed Beef Striploin, Maitake Mushroom, Ramps, Peter Wilcox Potatoes	62
Pork Coppa, Ramp Sausage, Black Emmer Spaetzle, Fiddleheads, Three Corner Leek	52

F E A T U R E D F A R M S

Veritas, Hudson Valley Fisheries, MX Morningstar, Sun Sprout, Wild Hive,
Norwich Meadows, North Plain Farm, Heermance

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