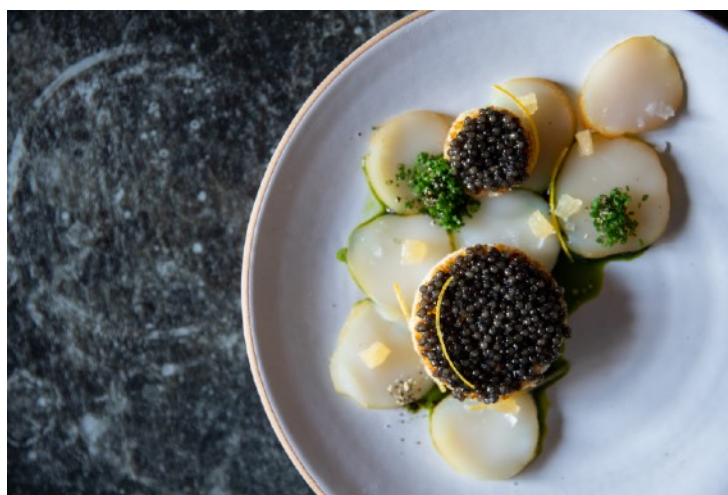


TROUTBECK INTRODUCES "DINING MEMBERSHIP"

Throughout the pandemic, Troutbeck has limited access to overnight guests and our members. We are now carefully expanding our community through a new initiative: Dining Membership. It's an interim solution through the winter and spring, allowing us to expand our pod to those who wish to dine regularly with us. It's a six month program, ending when we project to re-open our restaurant to the public, in May of 2020. If necessary, the program may be extended. When it ends - and we are happily able to reopen to the public - Dining Members will be invited to upgrade to the Annual Membership with a 100% credit applied to the full membership fee then due.



Pictured: Roast Chicken with all the sides from our Christmas Day Menu (left) & Scallops with Pointy Snout Caviar from our Christmas Eve Menu (right)

Dining Members' access includes:

- **Meals at Troutbeck's Restaurant** – Overseen by Michelin-starred chef Gabe McMackin and open for breakfast, lunch and dinner every day of the week, including our new A La Carte Menu
- **Holiday Dining at Members Pricing** – Christmas Eve, Christmas Day & New Year's Eve
 - Plus Holiday Breakfast Treats, such as Sufganiyot for Chanukah (available 12/11-12/18) and Saint Lucia (12/13) saffron buns
- **Quarterly Members Only Event** – You're invited to meet your community! Every season (at least once) we'll get our members together to get to know each other and serve them scrumptious bites and seasonal cocktails
- **Campfires** – You may reserve one of our 13 bucolic campfires for you and your pals or family to enjoy cocktails, bites or 's'mores by a roaring outdoor fire with throw blankets to keep you extra cozy
- **Sweet Essentials for Pick-Up** – On occasion we offer selected pastries by our resident baker Ariel Yotive, such as Sour Cherry Pie or Rosemary & Olive Focaccia, available to members only for pre-order and pick up
- **2021 Culinary Programming** – Reservation priority at Guest Chef Dinner Series, Dim Sum Sundays, and much, much more...(all larger gatherings and programming are Covid dependent)

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- **"Authored Supper Series"** - Our new series hopefully launching in January 2021 (Covid dependent) - One-off dining events co-hosted by luminaries. Writers, Filmmakers, Actors, Artists - we've invited them to introduce the programming of their choice, from streaming an opera, to screening a film - and tell us why it resonates with them. Confirmed hosts include, André Aciman, author of *Call Me By Your Name* and renowned photographer Jeannette Montgomery Barron, discussing their new collaboration, *Roman Hours*; Griffin Dunne, actor and filmmaker of *The Center Does Not Hold* documentary on his aunt, Joan Didion; Arthur Fournier, rare book dealer of counterculture books, zines and ephemera ++

Rates for Dining Membership are \$800 per family for six months.*

Dining Members may bring non-family members to dine with them at Troutbeck, but All guests must adhere to Troutbeck health and safety protocols, available [here](#) on our site and updated regularly.

Dining Members do not have access to the Barns, the pool or other programming that is not dining-centric, such as Wellness or Falconry, and do not have access to full membership benefits, including our partnership with BMW and Neuehouse.

In order to efficiently stagger our guests and maintain Covid protocols, **all dining at Troutbeck is currently by reservation only**, including campfires and cocktails in one of our interior spaces. This helps us manage how many people are on the property or in our spaces at any given time. We ask that you always call in advance.

We fully adhere to New York State-mandated rules governing indoor dining including generously spacing tables beyond the prescribed distances. We have numerous indoor enclaves and seating options where our guests and members can convene over great food and drink.

All public areas are fitted with HEPA/UV air filtration systems, including our Ballroom. All spaces are seated at below 50% allowable occupancy. All guests are required to wear a mask and respect the health of fellow diners and our staff. Our Covid protocols are regularly updated [here](#) on our site.

While the challenges of Covid have universally changed our everyday, Troutbeck doubles down on its commitment to build community and to gratify with care, bounty and the wellbeing of our guests and staff at the forefront.

We invite you to join our community as a Dining Member. Please contact restaurant@troutbeck.com to learn more about our community health protocols and to sign up for our Dining Membership.

We hope to greet you at Troutbeck soon!

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