

TROUTBECK

AMENIA

NEW YORK

IN ROOM TREATS

BOTTLED COCKTAILS

Want to make an afternoon of it? Or have a wander on Troutbeck trails with a roadie? We've got you covered with our proprietary bottled cocktails.

Wicked Arnold Palmer: Vodka, Darjeeling, Lemon Oleo Saccharum

Alpine Negroni: Mezcal, Braulio Amaro, Cardamaro, Byrrh

Ten Mile Old Fashioned: MacKenzie Bourbon, Spiced Brown Sugar, Orange, Bitters

\$32 per 12 oz. bottle (3 powerful cocktails per bottle)

TROUTBECK CAVIAR SERVICE

Nothing is more a celebration than Exceptional Caviar. Except for Exceptional Champagne and Exceptional Caviar. And whether it's a holiday treat, you're toasting the end of 2020 or you're simply celebrating in an evening tucked away at Troutbeck, Caviar is always a good idea.

We offer rich, nutty Pointy Snout Ossetra, the most sustainably minded revelry roe on the market, in 30g (\$130), 50g (\$200) or 100g (\$390) tins, served with a decadent and surprising array of accoutrements by Chef Gabe McMackin set to be delicious, but also to show off just how special the caviar is. You may find einkorn and charcoal blinis, pickled black trumpet mushrooms, special radishes, burnt cauliflower, roasted sunchoke (an inspired caviar combination!) and good old fashioned potato chips.

CAVIAR + CHAMPAGNE PAIRINGS **

Pointy Snout Ossetra 30g + Champagne A. Margaine 1er Cru Le Brut (375ml) ... \$210

Pointy Snout Ossetra 50g + Champagne Guy Larmandier Vertus 1er Cru (750ml) ... \$315

Pointy Snout Ossetra 100g + Champagne R. Geoffroy 1er Cru Brut Expression Magnum (1500ml) ... \$645

*** We think these Champagnes work beautifully with the caviar. But if you'd like to select a bottle or have our sommelier select another something for you, we would be glad to oblige.*

