



FOUR-COURSE PRIX FIXE

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

house-made bâtard bread & cultured butter

DAILY GARDEN DELIGHT & MIGNARDISES

TO BEGIN

AUTUMN BEETS *gf, nf, ef, v*

cricket creek feta, frisée, figs, buckwheat tuile

HONEYNUT SQUASH VELOUTE *gf, nf, ef*

chanterelles, brown butter, sage

HUDSON VALLEY FOIE GRAS *nf*

persimmon, pomegranate, brioche, sorrel

BLACK TRUFFLE RISOTTO *gf, nf, ef*

maine lobster, parsnip, parmigiano

INTERMEZZO

YUZU & BLACK PEPPER *gf, nf, ef, v*

TO SAVOR

DUO OF HUDSON DUCK* *nf, df*

grilled chicory, sweet potato, cranberry aigre doux

GEORGE'S BANK SCALLOPS *nf, ef*

celery root, apple, fregola, fennel fumé

ATLANTIC HALIBUT* *gf, nf, ef, df*

swiss chard, heirloom potato, beurre rouge

DRY AGED BISON RIBEYE* *gf, nf, ef, df*

sunchoke purée, globe carrot, maitake-port jus

PUMPKIN PASTA CHITARRA *nf, v*

turnips, meyer lemon, ricotta salata

TO CELEBRATE

CHOCOLATE GATEAU

gianduja crémeux, blood orange, tart beet sorbet

WHITE CHOCOLATE & SMOKE *vg, gf, nf*

preserved berries, mint, coconut

BERKSHIRE APPLE TATIN

brown butter, cheddar feuille de brique,

Miraval Berkshires honey chantilly

HIGHLAWN DAIRY

CHEESE SELECTION *nf, v*

herb cracked pepper lavash, quince jam

HOUSE-MADE SORBET

seasonal berries

gf *nf* *ef* *df* *vg* *v*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



FOUR-COURSE VEGAN
PRIX FIXE

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

house-made bâtard bread & cultured butter
DAILY GARDEN DELIGHT & MIGNARDISES

TO BEGIN

AUTUMN BEETS *gf, nf, ef, v*
herb 'crème fraiche', frisée, figs

HONEYNUT SQUASH VELOUTE
chanterelles, vanilla, cress *gf, nf, ef*

BLACK TRUFFLE RISOTTO *gf, nf, ef*
shimeji, parsnip, black garlic

INTERMEZZO

YUZU & BLACK PEPPER,
PROSECCO ESPUMA *gf, nf, ef, v*

TO SAVOR

CAULIFLOWER STEAK *gf, nf, vg*
grilled chicory, sweet potato, cranberry aigre doux

PUMPKIN PASTA CHITARRA *nf, v*
turnips, meyer lemon, ricotta salata

TO CELEBRATE

DARK CHOCOLATE SORBET
seasonal berries

WHITE CHOCOLATE & SMOKE *vg, gf, nf*
preserved berries, mint, coconut

gf *nf* *ef* *df* *vg* *v*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

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Let your senses lead the way on this enchanting journey of Gilded-Age elegance and epicurean delights, fresh from our farm and local gardens. Our selection of small plates tells a culinary story of cultivation and care, renewing the age-old tradition of nourishing ourselves with open hearts, curious minds, and kindred spirits.

SIGNATURE TASTING WITH WINE PAIRING

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house-made bâtard bread & cultured butter
DAILY GARDEN DELIGHT & MIGNARDISES

AUTUMN BEETS *gf, nf, ef, v*
cricket creek feta, frisée, figs, buckwheat tuile

HONEYNUT SQUASH VELOUTE *gf, nf, ef*
chanterelles, brown butter, sage

GEORGE'S BANK SCALLOPS *nf, ef*
celery root, apple, fregola, fennel fumé

YUZU & BLACK PEPPER *gf, nf, ef, v*
PROSECCO ESPUMA

DUO OF HUDSON DUCK* *nf, df*
grilled chicory, sweet potato, cranberry aigre doux

CHOCOLATE GATEAU
gianduja crèmeux, blood orange, tart beet sorbet

gf *nf* *ef* *df* *vg* *v*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

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