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#### 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

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

POTAGE ST. GERMAINE *gf, vg*  
green pea, morel, cashew crème fraîche

HUDSON VALLEY FOIE GRAS *nf*  
kumquat, pomegranate, brioche, sorrel

MAINE LOBSTER RISOTTO *gf, nf, ef*  
saffron, parsnip, parmesan

#### INTERMEZZO

YUZU & PINK PEPPER *gf, nf, v*

#### TO SAVOR

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

GEORGE'S BANK SCALLOPS *gf, nf, ef*  
cauliflower, spinach "saag", crispy millet

ATLANTIC HALIBUT\* *gf, nf, ef*  
swiss chard, heirloom potato, beurre rouge

GRASSFED LAMB RACK\* *gf, nf, ef, df*  
sunchoke purée, globe carrot, maitake-port jus

PUMPKIN TAGLIATELLE *nf, v*  
housemade pasta, turnips, ricotta

#### TO CELEBRATE

CHOCOLATE GATEAU *v*  
gianduja crémeux, blood orange, tart beet sorbet

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

STICKY TOFFEE PUDDING *v*  
South River Miso butterscotch, sesame,  
pomegranate ice cream

HIGHLAWN DAIRY  
CHEESE SELECTION *ef, nf, v*  
herb cracked pepper lavash, quince jam, grainy mustard

HOUSE-MADE SORBET *vg, gf, nf*  
seasonal berries

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*gf*   *nf*   *ef*   *df*   *v*   *vg*  
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.



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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 and hives enhance our ever - changing dishes.*

house-made bâtard bread & olive oil

DAILY GARDEN DELIGHT & MIGNARDISES

TO BEGIN

BERKSHIRE BEETS *gf, nf, vg*  
whipped tofu feta, frisée, figs

POTAGE ST. GERMAINE *gf, nf, vg*  
green pea, morel, cashew crème fraîche

MILLET CROUQUETTE *gf, nf, vg*  
spinach "saag", cauliflower textures

INTERMEZZO

yuzu, pink peppercorn *gf, nf, vg*

TO SAVOR

CAULIFLOWER STEAK *gf, nf, vg*  
swiss chard, heirloom potato, vegan buerre rouge

SAFFRON RISOTTO *gf, nf, vg*  
king oyster mushroom, parsnip, black garlic

TO CELEBRATE

DARK CHOCOLATE SORBET *vg, gf, nf*  
seasonal berries

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

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

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