



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 sourdough & High Lawn Butter, black lava sea salt

DAILY GARDEN DELIGHT

TO BEGIN

PEAR & CHICORY SALAD *gf, ef, v*
pomegranate, candied walnut, shallot, High Lawn Dairy blue

WHITE ASPARAGUS VELOUTÉ *gf, v, nf, ef*
morel mushrooms, watercress 🌱

HUDSON VALLEY FOIE GRAS *
pistachio, rhubarb, ginger gel, pickled shiitake, toasted brioche

NEW ENGLAND OYSTERS* *df, ef, gf, nf*
cucumber lime granite, passion fruit pearls

GNOCCHI A LA PARISIENNE 1894 *v, nf*
hen of the woods, sweet potato crème, English peas, fresh truffle, parmesan

INTERMEZZO

BLOOD ORANGE & GINGER GRANITA *gf, nf, df, v*
prosecco espuma

TO SAVOR

HUDSON VALLEY DUCK DUET* *df, nf*
chantenay carrots, caramelized fennel, red endive, feuille de brick

WILD CANADIAN HALIBUT *ef, gf, nf*
trumpet royal, Hakurei turnip, cauliflower, meyer lemon & miso fumet

POACHED MAINE LOBSTER *ef, nf*
crisped celeriac, golden chanterelles, lobster tortellini, fennel vierge 🌱

VERMONT FAMILY FARM'S FILET MIGNON* *gf, ef*
pomme aligot, asparagus, charred leek, sauce perigueux, black truffle 🌱

RACK OF LAMB PERSILLADE* *df, ef*
Moroccan mint couscous, brassicas, pistachio, pomegranate jus

TO CELEBRATE

CHOCOLATE PRALINE ♦ *nf*
cocoa tonka, ganache Jivara,
WholeFruit chocolate sorbet

BLANC ♦ *nf*
cremeux amazake, caramel, curry sake kasu

VACHERIN *vg, df, ef, gf, nf*
cider-poached apple, Ceylon tea, Tahitian vanilla,
sorbet sudachi

HIGHLAWN DAIRY
CHEESE SELECTION *ef, nf, v*
herb cracked pepper lavash, cranberry mostarda

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

🌱 MENU ENHANCEMENT

freshly shaved Burgundy truffle

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

♦ *contains gelatin*

*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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house-made sourdough & High Lawn Butter, black lava sea salt

DAILY GARDEN DELIGHT

Bouvet Cremant de Loire

TO BEGIN

GNOCCHI A LA PARISIENNE 1894 *v, nf*
hen of the woods, sweet potato crème, English peas, fresh truffle, parmesan

Angelo Negro Roero Arneis

INTERMEZZO

BLOOD ORANGE & GINGER GRANITA *gf, nf, df, v*
prosecco espuma

TO SAVOR

HUDSON VALLEY DUCK DUET* *df, nf*
chantenay carrots, caramelized fennel, red endive, feuille de brick

Allegrini Palazzo Della Torre

POACHED MAINE LOBSTER *ef, nf*
crisped celeriac, golden chanterelles, lobster tortellini, fennel vierge 🌱

Tyler Chardonnay

TO CELEBRATE

BLANC ♦ *nf*
cremeux amazake, caramel, curry sake kasu
Villa M Brachetto

HIGHLAWN DAIRY
CHEESE SELECTION *ef, nf, v*
herb cracked pepper lavash, cranberry mostarda

Graham's 10yr Tawny Port

🌱 MENU ENHANCEMENT

freshly shaved Burgundy truffle

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

♦ *contains gelatin*

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FOUR-COURSE
VEGAN MENU

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house-made sourdough bread
DAILY GARDEN DELIGHT

TO BEGIN

PEAR & CHICORY SALAD *gf, vg, df, ef*
pomegranate, candied walnut, shallot, whipped pinenut ricotta

WHITE ASPARAGUS VELOUTÉ *gf, vg, nf, df, ef*
morel mushrooms, watercress 🌱

BURGUNDY TRUFFLE & LEEK RISTOTTO *vg, df, ef, gf*
porcini, English peas, parsnip creme

INTERMEZZO

BLOOD ORANGE & GINGER GRANITA *vg, df, ef, gf, nf*

TO SAVOR

MALAI KOFTA *vg, df, ef, gf*
tomato-cashew crema, green pea pilaf, pomegranate, squash ribbons

TIVOLI FARM'S MUSHROOM Tournedos *vg, df, ef, gf, nf*
lion's mane & trumpet royal, pommes puree, broccoli rabe, madeira jus 🌱
** contains soy*

TO CELEBRATE

VACHERIN *vg, df, ef, gf, nf*
cider-poached apple, Ceylon tea, Tahitian vanilla,
sorbet sudachi
HOUSE-MADE SORBET *vg, df, ef, gf, nf*
seasonal berries

MIGNARDISES

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

🌱 MENU ENHANCEMENT
freshly shaved Burgundy truffle

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