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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 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

KABOCHA SQUASH VELOUTÉ *gf, vg, nf, df, ef*  
sunchoke, compressed pear timbale 🍷

HUDSON VALLEY FOIE GRAS \*  
fig aigre-doux, persimmon, hazelnuts, 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*

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##### 🍷 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.



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

KABOCHA SQUASH VELOUTÉ *gf, vg, nf, df, ef*  
sunchoke, compressed pear timbale 🌱

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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