



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, smoked maldon sea salt

DAILY GARDEN DELIGHT

TO BEGIN

HEIRLOOM TOMATO & BURRATA *nf, ef, v*
avocado crème, compressed watermelon, cucumber, french baguette 🍷

SPRING VEGETABLE VELOUTÉ *gf, nf, ef, df, vg*
asparagus, peas, morels & watercress 🍷

HUDSON VALLEY FOIE GRAS*
rhubarb, ginger gelee, peaches, pistachios & toasted brioche

HAMACHI CRUDO* *gf, nf, ef, df*
sea beans, oba, yuzu kosho, radish & soy ginger vinaigrette

NEW ENGLAND LOBSTER PAELLA *gf, nf, ef*
bomba rice, patty pans & sofrito

INTERMEZZO

MELON & PASSION FRUIT GRANITA *gf, nf, df, v*
rosé espuma

TO SAVOR

HUDSON VALLEY MOULARD DUCK DUET* *nf*
savoy spinach, pickled strawberry, açai, duck croquette & jus 🍷

ATLANTIC HALIBUT & UNI BUTTER* *gf, nf, ef*
sticky forbidden rice, hon shimeji, bok choy, braised fennel

GEORGE'S BANK SCALLOPS & CAVIAR* *gf, nf, ef*
cauliflower, romanesco, baby corn, beurre noisette & buckwheat crisp 🍷

VERMONT FAMILY FARM'S FILET MIGNON* *gf, ef*
pomme aligot, asparagus, baby leeks, sauce perigueux, Burgundy truffle

HERITAGE CHICKEN BALLOTINE *nf, ef*
tian Provençal, pomme fondant, ramp pistou & au jus 🍷

TO CELEBRATE

MOKA ET MIELE ♦ *nf*
Jivara mocha cremeux, orange, lavender,
honey sherbet

PÊCHE ♦
prosecco, peach, almond joconde, amaretto

VACHERIN *gf, nf, ef, df, vg*
raspberries, earl grey, Tahitian vanilla,
lychee sorbet

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

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

🍷 MENU ENHANCEMENT

freshly shaved Burgundy truffle

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

♦ *contains gelatin*

Please inform your server of any allergies or dietary restrictions

*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

ORGANIC HEIRLOOM TOMATO *ef, df, vg*
avocado crème, compressed watermelon, cucumber, pine nut "ricotta"
petite salad & French baguette 🌱

SPRING VEGETABLE VELOUTÉ *gf, nf, ef, df, vg*
asparagus, peas, morels & watercress 🌱

SPRING VEGETABLE PAELLA *gf, nf, ef, df, vg*
golden zucchini, asparagus, tomato conift, Meadowview herbs

INTERMEZZO

MELON & PASSION FRUIT GRANITA *gf, nf, vg*

TO SAVOR

TIVOLI FARM'S KING TRUMPET *gf, nf, ef, df, vg*
cauliflower, romanesco, baby corn, beurre noisette & buckwheat crisp 🌱

GOLDEN PINEAPPLE *gf, nf, ef, df, vg*
fragrant curry, garam masala, cardamom basmati rice, chili jam

LION'S MANE TOURNEDOS *gf, nf, ef, df, vg*
pomme rosti, spring pea puree, savoy spinach & maple aigre doux 🌱

TO CELEBRATE

VACHERIN *gf, nf, ef, df, vg*
raspberries, earl grey, Tahitian vanilla,
lychee sorbet

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

MIGNARDISES

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

🌱 MENU ENHANCEMENT
freshly shaved summer truffle

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