



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 & burnt honey butter

DAILY GARDEN DELIGHT

TO BEGIN

BEET TARTARE *v, ef, nf*

kohlrabi, apples, shallot-dill vinaigrette, croutons, blue cheese crème

✿ CHESTNUT VELOUTÉ *v, gf, ef*

High Lawn sweet cream butter, lemon thyme oil, espelette

HUDSON VALLEY FOIE GRAS*

persimmon, brioche, hazelnuts, fig reduction.

SCALLOPS CRUDO* *gf, df, ef*

yuzu kosho, tucupi, citrus supreme, caviar, shiso

INTERMEZZO

POMEGRANATE BLOOD ORANGE GRANITA

ginger infused foam* *v, nf, gf, df*

TO SAVOR

HUDSON VALLEY MOULARD DUCK* *df, gf, nf*

baby beets, swiss chard, acai, duck confit croquette, currant gastrique

✿ SABLEFISH* *nf, ef, gf, contains soy*

broccoli rabe, hen of the woods, cauliflower, pinot noir jus

✿ VERMONT FILET MIGNON* *nf, ef, gf*

pomme fondant, eggplant, haricot vert, sauce bordelaise

LOBSTER PAELLA *nf, ef, gf*

bomba rice, ikura, petite vegetables, chorizo sofrito

VEAL CHEEK AGNOLOTII *nf*

espresso, cognac, cocoa nibs, parmesan, black truffle

TO CELEBRATE

HIGHLAWN DAIRY CHEESE SELECTION

herb-cracked pepper lavash, cherry mostarda

ef, nf, v

BERKSHIRE ORCHARD

apple, warm spices, brown butter, cinnamon ice cream

v, ef

VACHERIN

raspberries, earl grey, Tahitian vanilla, lemon verbena sorbet

gf, nf, vg, df, ef

LA BRAISE AU CHOCOLAT✦

smoked chocolate, graham sable, burnt meringue

✿ 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 VEGETARIAN MENU

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house-made sourdough bread & burnt honey butter

DAILY GARDEN DELIGHT

TO BEGIN

🌸 BEET TARTARE *v, ef, nf*

kohlrabi, apples, shallot-dill vinaigrette, croutons, blue cheese crème

🌸 CHESTNUT VELOUTÉ *v, gf, ef*

High Lawn sweet cream butter, lemon thyme oil, espelette

PETITE VEGETABLE PAELLA *v, gf, nf*

bomba rice, sofrito, oyster mushrooms

INTERMEZZO

POMEGRANATE BLOOD ORANGE GRANITA

ginger infused foam*

v, gf, nf

TO SAVOR

🌸 AUBERGINE *vg, gf, nf, df, ef*

pomme fondant, broccoli rabe, fennel vierge

TRUFFLE-RICOTTA AGNOLOTTI *v, nf*

salsify, beurre noisette, sage, petite vegetables

🌸 MAITAKE CROWN *gf, nf, vg*

swiss chard, acai, baby beets, currant gastrique

TO CELEBRATE

HIGHLAWN DAIRY CHEESE SELECTION

herb-cracked pepper lavash, cherry mostarda *ef, nf, v*

BERKSHIRE ORCHARD *v, ef*

apple, warm spices, brown butter, cinnamon ice cream

VACHERIN *gf, nf, vg*

cherries, confit raspberries, Tahitian vanilla,
lemon verbena sorbet

HOUSE-MADE SORBET *gf, nf, 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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