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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 bread & sundried tomato Highlawn Farm butter

DAILY GARDEN DELIGHT

TO BEGIN

BEETROOT & CHICORY *v, gf, ef, nf*  
strawberry, mâche, rhubarb, Cricket Creek feta, Champagne vinaigrette

LOBSTER BISQUE *gf, ef, nf*  
meyer lemon confit, lobster-tarragon timbale, pea shoots

HUDSON VALLEY FOIE GRAS  
balsamic gastrique, poached apricot, toasted hazelnuts, brioche

CRAB MILLE-FEUILLE *nf*  
Jonah crab & herb salad, crème fraiche, artichoke, charred pineapple, cucumber

BERKSHIRE SPRING RISOTTO *ve, v, gf, nf*  
morels, asparagus, English peas, house-made mascarpone

INTERMEZZO

MEYER LEMON GRANITA *v, gf, df, nf*  
rosé espuma

TO SAVOR

HUDSON VALLEY DUCK DUET\* *ve, df, nf*  
lavender-honey carrots, carrot soubise, chanterelles, fermented blackberries

CAPE COD SCALLOPS *ve, gf, ef, nf*  
white asparagus, snap peas, polenta, ramp pistou, citrus beurre blanc

WILD CANADIAN HALIBUT *df, nf*  
Cape Cod clams, seafood bouillon, baby fennel, watercress

RACK OF LAMB PERSILLADE *gf, df, ef, nf*  
new potato fondant, fava bean, haricot verts, heirloom radish, Port jus

ARTICHOKE SMOKED KORMA *vg, gf*  
cashew and white bean puree, saffron pilaf, coconut, crispy cipollini

TO CELEBRATE

CHOCOLATE GATEAU *gf, v*  
condiment amarena, opaline cocoa,  
WholeFruit Chocolate sorbet

STRAWBERRY ZEPHYR *nf*  
vanilla smoked rhubarb curry, ginger & apple gel

VACHERIN *gf, nf, vg*  
meringue citron, lemon supreme,  
sea buckthorn sorbet

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

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

MIGNARDISES

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

*ve* MENU ENHANCEMENT  
freshly shaved Burgundy truffle

\*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 MENU

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house-made sourdough bread  
DAILY GARDEN DELIGHT

TO BEGIN

BEETROOT & CHICORY *vg, gf*  
strawberry, mâche, pickled rhubarb, whipped herb cashew "ricotta"  
Champagne vinaigrette

ASPARAGUS VICHYSOISE *gf, vg, nf*  
Burgundy truffle, spring onion, crispy leeks

BERKSHIRE SPRING RISOTTO *gf, vg, nf*  
morels, asparagus, English peas, herb crème

INTERMEZZO

MEYER LEMON GRANITA *gf, nf, vg*

TO SAVOR

ARTICHOKE SMOKED KORMA *vg*  
cashew and white bean puree, saffron pilaf, coconut, crispy cipollini

WILD MUSHROOM & RAINBOW CHARD AGNOLOTTI *🌱 nf, vg*  
cashew and white bean puree, saffron pilaf, coconut, crispy cipollini

TO CELEBRATE

VACHERIN *gf, vg, nf*  
meringue citron, lemon supreme, sorbet sea buckthorn

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

MIGNARDISES

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*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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