



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 & Highlawn Farm honey-lavender butter

DAILY GARDEN DELIGHT

TO BEGIN

BEETROOT CARPACCIO *v, gf, nf, ef*
strawberry, bitter greens, Thomas Farm chevre, mulberry, sunflower crisp

ASPARAGUS & LEEK VELOUTÉ *vg, gf, nf, ef, df*
morel farci, herb tulle, cress

SEARED HUDSON VALLEY FOIE GRAS
rhubarb & fennel compote, fermented blackberry, almond, brioche

HIRAMASA CRUDO* *nf, gf, ef, df*
yuzu, truffle, purple radish, kumquat, passion fruit pearls

GNOCCHI A LA PARISIENNE 1894 *v, nf*
English peas, courgette, oyster mushroom, fresh truffle, nuage de parmesan

INTERMEZZO

LEMON VERBENA GRANITA *v, gf, df, nf*
prosecco espuma

TO SAVOR

HUDSON VALLEY DUCK DUET* *df, nf, ef*
chantenay carrots, currant, snap peas, roleau de printemps

GEORGE'S BANK SCALLOPS *gf, nf, df, ef*
first asparagus, ramp pistou, maitake, cauliflower textures

GRILLED WILD BLACK BASS *ef, nf*
fava beans, courgette, mustard greens, fregola, miso fumet

VERMONT FAMILY FARM'S FILET MIGNON* *df, nf*
pommes dauphine, haricot vert, cippolini, bordelaise

RACK OF LAMB PERSILLADE *gf, ef, df*
artichokes, romesco, albondiga, spring peas, port-thyme jus

TO CELEBRATE

CHOCOLATE GATEAU**contains gelatin*
Gavotte cocoa, ganache chocolate Manjari, *gf, nf*
WholeFruit chocolate sorbet

FRAISES FEUILLETAGE**contains gelatin*
cremeux, condiment strawberry, tahitian curry yuzu *nf*

VACHERIN *gf, vg** *contains coconut*
frozen Amalfi citron, orange 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

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

vg 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.



FOUR-COURSE
VEGAN MENU

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house-made sourdough bread
DAILY GARDEN DELIGHT

TO BEGIN

BEETROOT CARPACCIO *vg, df, ef, gf, nf*
strawberry, bitter greens, soy crémeux, mulberry, sunflower crisp

ASPARAGUS & LEEK VELOUTÉ 🍄 *vg, df, ef, gf, nf*
morel farci, herb tuille, cress

ARTICHOKE RISOTTO *vg, df, ef, gf, nf*
Burgundy truffles, asparagus, crispy artichokes, ramp pistou

INTERMEZZO

LEMON VERBENA 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*
frozen Amalfi citron, orange supreme,
sea buckthorn sorbet ** contains coconut*

HOUSE-MADE SORBET *gf, vg, 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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