



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

HEIRLOOM TOMATO TARTARE 🥬 *v, gf, n, ef*
watermelon, mache, mizuna, parmesan-basil tuille, 25 yr Balsamic

BERKSHIRE CORN VELOUTÉ 🥬 *gf, nf, ef, df*
Jonah crab timbale, zucchini, chive blossom

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

HIRAMASA CRUDO* *nf, gf, ef, df*
key lime citronette, purple radish, mango, passion fruit pearls

GNOCCHI A LA PARISIENNE 1894 *v, nf*
Chantenay carrots, chanterelles, fresh truffle, nuage de parmesan

INTERMEZZO

PINK LADY APPLE & LEMONGRASS GRANITA *v, gf, df, nf*
prosecco espuma *

TO SAVOR

HUDSON VALLEY DUCK DUET* 🥬 *df, nf*
plum & beetroot, snap peas, roleau de printemps

GEORGE'S BANK SCALLOPS *gf, nf, df, ef*
sweet corn, shishito, asparagus soubise, grilled maitake, cress

GRILLED WILD BLACK BASS *ef, nf, gf*
summer squash, bomba rice soccarat

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

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

TO CELEBRATE

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

BLANC**contains gelatin*
cremeux amazake, caramel, curry sake *nf*

VACHERIN *gf, vg***contains coconut*
frozen Amalfi citron, orange supreme,
Buddha's hand sorbet

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

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

*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

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
DAILY GARDEN DELIGHT

TO BEGIN

HEIRLOOM TOMATO TARTARE 🥬 *vg, gf, n, ef*
watermelon, mache, mizuna, garden tuille, 25 yr Balsamic

BERKSHIRE CORN VELOUTÉ 🥬 *vg, df, ef, gf, nf*
corn & zucchini timable, tempura squash blossom

ARTICHOKE RISOTTO *vg, df, ef, gf, nf*
Burgundy truffle, asparagus, crispy artichokes, allium pistou

INTERMEZZO

PINK LADY APPLE & LEMONGRASS 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,
Buddha's hand sorbet ** contains coconut*

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

MIGNARDISES

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

🥬 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.*