



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 autumn spice fleur de sel

DAILY GARDEN DELIGHT

TO BEGIN

AUTUMN BEET DEGUSTATION *gf, nf, ef, v*
chicories, Thomas Farm chèvre, pumpernickel tuille, Miraval honey

KABOCHA SQUASH VELOUTÉ *gf, vg, nf, df, ef*
sunchoke, compressed pear timbale

HUDSON VALLEY FOIE GRAS
fig aigre-doux, persimmon, hazelnuts, toasted brioche

DUXBURY OYSTER AU GRATIN *gf, nf*
kohlrabi, spinach, Champagne sabayon, espelette

GNOCCHI A LA PARSIENNE 1894 *v, nf*
delicata, pumpkin, maitake, brussels, nuage d'herbes 🍄

INTERMEZZO

BLOOD ORANGE & GINGER GRANITA *gf, nf, df, v*
prosecco espuma

TO SAVOR

HUDSON VALLEY DUCK DUET* *df, nf*
chantenay carrots, caramelized fennel, red endive, feuille de brick

PAN ROASTED TURBOT *ef, gf, nf*
trumpet royal, Hakurei turnip, cauliflower, meyer lemon & miso fumet

POACHED MAINE LOBSTER *ef, nf*
crisped celeriac, golden chanterelles, lobster tortellini, fennel vierge

VERMONT FAMILY FARM’S FILET MIGNON* *gf*
truffle duchesse potato, haricot verts, parsnip, sauce veneur 🍄

RACK OF LAMB PERSILLADE* *df, ef*
Moroccan mint couscous, brassicas, pistachio, pomegranate jus

TO CELEBRATE

CHOCOLATE PRALINE ♦ *gf, nf*
cocoa tonka, ganache Jivara,
WholeFruit chocolate sorbet

BLANC ♦ *nf*
cremeux amazake, caramel, curry sake kasu

VACHERIN *vg, df, ef, gf, nf*
cider-poached apple, Ceylon tea, Tahitian vanilla,
sorbet sudachi

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

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

🍄 MENU ENHANCEMENT
freshly shaved Burgundy truffle

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

♦ contains gelatin

*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

AUTUMN BEET DEGUSTATION *vg, df, ef, gf*
chicories, whipped pine nut ricotta, citrus, pumpernickel tuille,
shaved apple, sherry vinaigrette 🌱

KABOCHA SQUASH VELOUTÉ *gf, vg, nf, df, ef*
sunchoke, compressed pear timbale 🌱

BURGUNDY TRUFFLE & LEEK RISTOTTO *vg, df, ef, gf, nf*
kohlrabi, delicata squash, chestnuts

INTERMEZZO

BLOOD ORANGE & GINGER 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*
cider-poached apple, Ceylon tea, Tahitian vanilla,
sorbet sudachi

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