



## SIGNATURE TASTING WITH WINE PAIRING

*Let your senses lead the way on this enchanting journey of Gilded-Age elegance and epicurean delights, fresh from our farm and local gardens. Our selection of small plates tells a culinary story of cultivation and care, renewing the age-old tradition of nourishing ourselves with open hearts, curious minds, and kindred spirits.*

*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 bâtard bread & cultured butter*  
**DAILY GARDEN DELIGHT & MIGNARDISES**

*Empire Estate, Blanc de Blancs Brut Sparkling Wine NV, Finger Lakes, NY*

**MELON MOSAIC**, gf, nf, ef, veg  
*cucumber, apricot, cricket creek feta, fennel pollen*

*Manincor, La Manina, Blend Pinot Bianco,  
Chardonnay, Sauvignon, Alto Adige Italy 2020*

**WHITE ASPARAGUS VELOUTÉ** gf, nf, ef  
*charred baby leeks, maine lobster*

*Alphonse Mellot, La Moussière, Sancerre, France 2020*

**GEORGE'S BANK SCALLOPS** gf, nf, ef  
*cauliflower textures, romanesco, pea tendrils*

*Juan Gil, Vegan Red Blend, Jumilla, Spain 2019*

**DUO OF HUDSON VALLEY DUCK** gf, nf, df  
*baby beets, strawberry, violets, amaranth*

**MEYER LEMON, PROSECCO ESPUMA** gf, nf, ef, veg

*Newport Vineyards, Vidal Blanc Ice Wine, Newport, RI 2021*

**CHOCOLATE GATEAU** gf, nf  
*gianduja crémeux, berries, caraïbe chocolate ice cream*

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



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## FOUR-COURSE PRIX FIXE

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DAILY GARDEN DELIGHT & MIGNARDISES

### TO BEGIN

MELON MOSAIC *gf, nf, ef, v\**  
*cucumber, apricot, cricket creek feta, fennel pollen*

WHITE ASPARAGUS VELOUTÉ *gf, nf, ef*  
*charred baby leeks, maine lobster*

HUDSON VALLEY FOIE GRAS *nf*  
*rhubarb, brioche, sorrel leaf*

BLACK TRUFFLE RISOTTO *gf, ef, veg*  
*minted ricotta, english peas, aigre-doux, baby carrot, mâche*

### TO SAVOR

DUO OF HUDSON VALLEY DUCK *gf, nf, df*  
*baby beets, rhubarb, strawberry, amaranth*

GEORGE'S BANK SCALLOPS *gf, nf, ef*  
*cauliflower textures, romanesco, pea tendrils*

NANTUCKET STRIPED BASS *gf, nf, ef, df*  
*tomato nage, baby fennel, artichokes, asparagus tips, radish*

GRASS-FED LAMB PERSILLADE *gf, nf, df, ef*  
*tian provençal, charred eggplant, fava bean*

SMOKED MUSHROOM FOREST *nf, veg*  
*swiss chard & truffle agnolotti, creamed corn, popcorn shoots*

### INTERMEZZO

*meyer lemon, prosecco espuma gf, nf, ef, veg*

### TO CELEBRATE CHOCOLATE GATEAU

*gianduja crèmeux, berries,  
caraïbe chocolate ice cream*

BERKSHIRE PAVLOVA *gf, nf*  
*passion fruit curd, compressed fruits, citrus  
sponge, vanilla chantilly*

STONE FRUIT &  
MASCARPONE TART *ef*  
*pistachio frangipane, miraval honey crisp,  
rhubarb sorbet*

HIGHLAWN DAIRY  
CHEESE SELECTION *nf, ef*  
*herb cracked pepper lavash, quince jam*

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