



FOUR-COURSE
PRIX FIXE

\$129/guest

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

TO BEGIN

MELON PAVE gf, nf, ef, v

cucumber, peach, cricket creek feta, fennel pollen

BERKSHIRE CORN VELOUTÉ gf, nf, df, ef

charred leeks, crispy corn, lobster

HUDSON VALLEY FOIE GRAS nf

rhubarb, blueberry, brioche, sorrel leaf

SUMMER TRUFFLE RISOTTO gf, ef, nf, v

mascarpone, heirloom tomato, farm fresh herbs

INTERMEZZO

yuzu & black pepper prosecco espuma gf, nf, ef, v

TO SAVOR

DUO OF HUDSON VALLEY DUCK* nf, df

baby beets, strawberry, violet, amaranth

GEORGE'S BANK SCALLOPS nf, ef, df, gf

cauliflower textures, romanesco, balsamic caviar, pea tendrils

BLUE FIN TUNA* gf, ef, df, nf

tomato nage, baby fennel, artichokes, radish

GRASS-FED LAMB PERSILLADE* nf, ef

tian provençal, petite vegetables, saffron pomme puree

SMOKED MUSHROOM FOREST nf, v

swiss chard & truffle agnolotti, creamed corn, popcorn shoots

TO CELEBRATE

CHOCOLATE GATEAU

*gianduja crémeux, berries,
caraïbe chocolate ice cream*

BERKSHIRE PAVLOVA gf, nf

*tropical fruit cremeux, compressed fruits,
citrus sponge, vanilla chantilly*

STONE FRUIT &
MASCARPONE TART

*pistachio frangipane, miraval honey crisp,
rhubarb-hibiscus sorbet*

HIGHLAWN DAIRY
CHEESE SELECTION nf, v

herb cracked pepper lavash, quince jam

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



SIGNATURE TASTING WITH WINE PAIRING

\$179/guest

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.

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.

Empire Estate, Blanc de Blancs Brut Sparkling Wine NV, Finger Lakes, NY
DAILY GARDEN AMUSE BOUCHE

La Manina, Manincor, Alto Adige Italy, 2020, Blend Pinot Bianco, Chardonnay, Sauvignon
MELON PAVE, gf, nf, vg
cucumber, peach, avocado, fennel pollen

Shaya Vineyard's Verdejo, Rueda Spain, 2020
BERKSHIRE CORN VELOUTÉ gf, nf, vg
charred leeks, saffron-salsify tian

Alphonse Mellot La Moussiere, Sancerre, France 2020
CELRIAC FONDANT gf, nf, vg

tomato nage, baby fennel, artichokes, asparagus tips, radish

YUZU & BLACK PEPPER-PROSECCO ESPUMA gf, nf, vg

Juan Jil, Jumilla Spain 2019, Red Blend, Vegan
SMOKED MUSHROOM FOREST nf, vg
swiss chard & truffle agnolotti, creamed corn, popcorn shoots

Newport Vineyards Vidal Blanc Ice Wine, Newport, RI 2021
STONE FRUIT TART ef, vg
pistachio frangipane, coconut "cremeux" Miraval honey crisp, rhubarb sorbet

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.

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DAILY GARDEN AMUSE BOUCHE

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

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

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

Alphonse Mellot La Moussiere, Sancerre, France 2020

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

Juan Jil, Jumilla Spain 2019, Red Blend, Vegan

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

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

Newport Vinyards Vidal Blanc Ice Wine, Newport, RI 2021

CHOCOLATE GATEAU gf, nf
giandujia cremeux, berries, caraibe chocolate ice cream

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