



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 bâtard bread & cultured butter
DAILY GARDEN DELIGHT & MIGNARDISES

TO BEGIN

AUTUMN BEETS *gf, nf, ef, v*
cricket creek feta, frisée, figs, buckwheat tuile

HONEYNUT SQUASH VELOUTÉ *gf, nf, ef*
chanterelles, brown butter, sage

HUDSON VALLEY FOIE GRAS *nf*
persimmon, pomegranate, brioche, sorrel

BLACK TRUFFLE RISOTTO *gf, ef, nf*
maine lobster, parsnip, parmigiano

INTERMEZZO

yuzu & black pepper gf, nf, ef, v

TO SAVOR

DUO OF HUDSON VALLEY DUCK* *nf, df*
grilled chicory, sweet potato, cranberry aigre doux

GEORGE'S BANK SCALLOPS *nf, ef*
celery root, apple, fregola, fennel fumé

ATLANTIC HALIBUT* *gf, ef, df, nf*
swiss chard, heirloom potato, beurre rouge

DRY AGED BISON RIBEYE* *gf, nf, df, ef*
sunchoke purée, globe carrot, maitake-port jus

PUMPKIN PASTA CHITARRA *nf, v*
turnips, meyer lemon, ricotta salata

TO CELEBRATE

CHOCOLATE GATEAU
*gianduja crèmeux, blood orange,
tart beet sorbet*

WHITE CHOCOLATE & SMOKE *vg, gf, nf*
preserved berries, mint, coconut

BERKSHIRE APPLE TATIN
*brown butter, cheddar feuille de brique, Miraval
honey chantilly*

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

ASSORTED HOUSE-MADE SORBETS
Seasonal Berries

** 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

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.

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house-made bâtard bread & cultured butter
DAILY GARDEN DELIGHT & MIGNARDISES

AUTUMN BEETS gf, nf, ef, v
cricket creek feta, frisée, figs, buckwheat tuile

HONEYNUT SQUASH VELOUTÉ gf, nf, ef
chanterelles, brown butter, sage

GEORGE'S BANK SCALLOPS nf, ef
celery root, apple, fregola, fennel fume

YUZU & BLACK PEPPER, PROSECCO ESPUMA gf, nf, ef, v

DUO OF HUDSON VALLEY DUCK* nf, df
grilled chicory, sweet potato, cranberry aigre doux

CHOCOLATE GATEAU
gianduja crèmeux, blood orange, tart beet 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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FOUR-COURSE VEGAN 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 & charred eggplant butter
DAILY GARDEN AMUSE BOUCHE TRIO & MIGNARDISES

TO BEGIN

AUTUMN BEETS *gf, nf, ef, v*
herb 'crème fraiche', frisée, figs

HONEYNUT SQUASH VELOUTÉ *gf, nf, ef*
chanterelles, vanilla, cress

BLACK TRUFFLE RISOTTO *gf, ef, nf*
shimeji, parsnip, black garlic

INTERMEZZO

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

TO SAVOR

CAULIFLOWER STEAK *gf, nf, vg*
swiss chard, heirloom potato, vegan buerre rouge

PUMPKIN PASTA CHITARRA *vg*
turnips, meyer lemon, pine nut gremolata

TO CELEBRATE

WHITE CHOCOLATE & SMOKE *vg, gf, nf*
preserved berries, mint, coconut

DARK CHOCOLATE SORBET
Seasonal Berries

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