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## 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*

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*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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