

Dinner



Appetizers

Chilled Zucchini Soup (vg) 13

Pickled Cherry, Olive, Chanterelle

Squash Blossom Vinaigrette

Ahi Tuna Tartare 21

Avocado, Shallots, Tuscan Olive Oil Rice Paper Crisp

The Abbey Caesar Salad (v) 15

House-made Caesar, Croutons

24 Month Aged Parmesan

Radicchio & Endive Salad (v) 18

Shopshire Blue, Apple, Citrus Vinaigrette

Scallops a la Plancha 25

Saffron Corn Pudding, First of the Season Tomato

Bronze Fennel

Trofie Pasta alla Genovese (v) 21

Pesto Genovese, Fingerling Potato

Norwich Meadows Pole Beans

Charcuterie Board for Two 28

Chef's Selection of Meats, Cheeses, & Seasonal Fruit

Entrées

Olive Oil Poached Salmon (gf) 33

Braised Fennel, Norwich Meadows Beans, Sauce Vierge

Rib Eye of Beef (gf) 39

Herb Roasted Potatoes, Broccoli Rabe, Red Wine Jus

Hudson Valley Duck (gf) 37

Foie Gras Pain Perdu, Baby Carrots, Lavender Orange Jus

Celery Root Steak (v) 25

Cafe De Paris Sauce, Cauliflower Puree, Espelette Pepper

Snowdance Farms Roasted Chicken 35

Foraged Mushrooms, Pomme Puree, Sherry Gastrique

Pork Chop Milanese 37

Apple Mostarda, Calabrian Chile, Arugula Salad

Accompaniments

Summer Squash Escabeche (vg) 10

Fricasse of Foraged Mushrooms 12

Brown Butter & Yuzu Roasted Carrots (vg) 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

If you have a food allergy or special dietary requirements, please inform your server. Thank You.