

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

Entrees

Olive Oil Poached Salmon (gf) 33

Braised Fennel, Carrot, Cerignola Olives

Beef Tenderloin (gf) 43

Herb Roasted Potatoes, Asparagus, Red Wine Jus

Hudson Valley Duck (gf) 37

Garlic Pomme Puree, Baby Carrots, Lavender Orange Jus

Celery Root Steak (v) 25

Cafe De Paris Sauce, Cauliflower Puree, Espelette Pepper

Joyce Farms Roasted Chicken 35

Broccoli Rabe, Foie Gras Pain Perdu, Sherry Gastrique

Pork Chop Milanese 37

Granny Smith Apple Mostarda, Calabrian Chile, Arugula salad

Accompaniments

Grilled Asparagus (vg) 10

Crispy Fried Brussels Sprouts 12

Roasted Baby Carrots (vg) 10