

THE FARMHOUSE

Appetizers

ROASTED BEET SALAD | 16
Goat Cheese, Citrus, Pistachio, Lemon Curd

IBERICO | 26
Northern Spanish Black Foot Pig, E.V.O.O. Powder, Fresh Baguette

BAKED HUDSON VALLEY BURRATA | 17
Spicy Heirloom Tomato Jam, Chimmichurri

CAESAR | 15
Organic Romaine Hearts, Shaved Parmesean, Anchovy Vinaigrette, Filone Garlic Croutons

CHOPPED SALAD | 17
Local Greens, Baby Vegetables, Lemon Herb Vinaigrette, Cave Aged Cheddar, Balsamic Reduction

ROCKET SALAD | 16
Smoked Duck, Crumbled Reyes Blue Cheese, Pine Nuts, Tomato Tartare

TUNA POKE | 19
Cilantro, Almonds, Ginger Honey, Avocado, Sesame

HUDSON VALLEY FOIE GRAS | 22
Candied Apricot & Butternut Squash, Apple Cider Reduction, Toasted Hazelnuts, Toasted Brioche

POTATO & EGG | 18
Potato Foam, Organic Poached Egg, Espelette, Black Truffle, Crispy Berkshire Belly

BUFFALO MOZZARELLA FRENCH TOAST | 19
Heirloom Tomato, Basil Oil, Iberico, Squash Veloute

Organic Pasta

All homemade

RIGATONI 16|31
"8 hour" Bolognese, Waygu, Veal & Pork

SACHETTI | 16|31
Black Winter Truffle, Japanese Mushroom Demi, Truffle Essence

CHITARRA | 14|27
Pomodoro, Torn Basil, Shaved Locatelli Pecorino, Organic San Marzano Ragu

CHITARRA | 14|27
Cacio E Pepe, Edamame, Parsley

Entrées

CERTIFIED-HUMANE GREEN CIRCLE CHICKEN | 29
Soft Cheddar Polenta, Roasted Asparagus, Orange Miso Glaze

WILD CAUGHT BRANZINO & SHRIMP | 34
Meuniere Sauce, Broccolini, Parsnip Apple Puree

BPI WAYGU BURGER | 23
Toasted Brioche, Cave Aged Cheddar, House Cured Maple Bacon Crispy Vidallia

ROASTED 10 OZ PRIME NY SIRLOIN | 42
Painted Hills Prime Beef, Whipped Potatoes, Broccoli, Sauce Albufera

WILD ALASKAN KING SALMON | 35
Vegetable Citrus Quinoa, Meyer Lemon Pan Sauce, Crispy Skin, Salmon Caviar

CERVENA VENISON TENDERLOIN | 38
Butternut Squash, Brussels Sprout Hash, Lardons, Cranberry Gastrique, Pear Fennel Puree

NANTUCKET DAY BOAT DIVER SCALLOPS | 36
Sauteed Baby Spinach, Sultana Caper Emulsion

5-SPICED ROHAN DUCK BREAST | 32
Maple Glazed Brussels, Asain Pear, Cranberry Blood Orange Chutney

6 HOUR BRAISED VEAL OSSO BUCCO | 38
Parmesean Risotto, Braising Jus, Gremolata Crumble

HERB CRUSTED RACK OF COLORADO LAMB | 46
Mediterranean Cous Cous, Carrot-Cardamom Puree, Tomato Provencal



E. BRYCE BAIRD | *Executive Chef*
RELAIS & CHATEAUX