

Appetizers

New England Clam Chowder 7.00
Fresh Sea Clams, Thyme, Slab Bacon & Cream

Purée of Asparagus & Spring Onion 7.00

Soup Selection of the Day 7.00

Equinox Farm Field Greens 9.00
Marinated Celeriac & Maple-Dijon Vinaigrette

Frisée & Watercress 10.00
Pears, Ewe's Blue & Spiced Walnuts

Asparagus & Hearts of Palm 9.00
Markristo Leaf Lettuces & Parmesan Vinaigrette

Mediterranean Lamb Ragout 12.00
Lila's Mountain Lamb & Soft Polenta

Seared Sea Scallops & Waffled Chips 13.00
Celeriac Purée, Amaranth & Truffle Oil

Scottish Smoked Salmon 12.00
Pickled Beets, Crème Fraîche & Puff Pastry

Local Farms & Producers Supported by this Menu: Equinox, Markristo, Bella, High Lawn Dairy, Stonehedge, North Plain, Farm Girl, Ronnybrook, Old Chatham Shepherding, Rawson Brook, Blue Moon Shrooms, Berkshire Mountain Bakery, Berkshire Mountain Distillers, Cricket Creek, Jasper Hill, Shelburne, Bacon on the Side, Hilltop Orchards... and others

Entrees

Roasted Sea Bass 28.00

Sweet Pea Purée & Salsify-Carrot Hash

Charmoula Grilled Swordfish 29.00

Shrimp-Barley Salad & Baby Arugula

Steamed Organic Salmon Niçoise 27.00

Wilted Spinach & Olive Oil Poached Potatoes

Risotto Stuffed Escarole 23.00

Toasted Pine Nuts, Rice Beans, Tomatoes & Romano

Chef's Flight of Vegetables & Starches 25.00

Freshest Seasonal Vegetables & Complementing Starches

Moroccan Spiced Hudson Valley Poussin 26.00

Stewed Zucchini & Currant-Almond Couscous

Roasted Native Turkey 25.00

Farmhouse Stuffing, Whipped Potatoes & Pan Gravy

Grilled Moulard Duck Breast 27.00

Port-Fig Reduction, Yellow Beans & Roasted Potatoes

Peppercorn Steak Frites 32.00

Seared Black Angus NY Strip, Ragged Mountain Rum & Steak Fries

Grilled Lamb T-Bones 29.00

Goat Cheese Croquettes & Braised Kale

English Cut Prime Rib of Beef 31.00

Thin Slices, Baked Potato, Buttery Popover & Natural Jus

Brian J. Alberg, Executive Chef

Daniel Thomas, Sommelier Floral Arrangements, Jane Bailey