

Hudson Valley Apple Soup

Fall Spices, Buttermilk Parsnip Gelato, Oatmeal Cookies

Hawthorne Valley Yogurt and Huckleberry Parfait

Star Thistle Honey, Candied Lemon, Chamomile

Chocolate & Banana

Caramelized Banana Napoleon, Roasted Banana Sorbet, Hot Cocoa

Autumn Fruit & Sorbet Plate

Pastry Chef James Distefano



Rouge Tomate is proud to apply the principles of S.P.E.[®] (Sanitas Per Escam).

S.P.E. is based on a genuine respect of ingredients and the crafting of balanced dishes that naturally marries extraordinary cuisine and authentic nutrition.

Rouge Tomate is committed to support local farms, fisheries, and producers who employ sustainable practices : Fossil Farms, Hawthorne Valley Farms, Sheldon Farms, Saratoga Apple Orchard, Markristo Farms, Old Chatham Shepherding Co., Griggstown Farm, Union Square Greenmarket.



F I R S T C O U R S E

Warm Carrot Broth
Winter Truffle, Black Pearl Tapioca, Curry, Mint

Salad of Brussels Sprouts Leaves
Market Pear, Berkshire Prosciutto, Balsamic, Hazelnut

Market Potato and Farm Egg
Foraged Mushroom, Fine Herbs, Sherry Vinegar

Cannelloni of Beets and their Leaves
Sheep Milk Yogurt, Tangerine, Pistachio, Ice Wine Vinegar

Yellowtail Amberjack Crudo
Mung Bean Salad, Tropical Fruit, Crispy Ginger, Kaffir Lime

Executive Chef Jeremy Bearman



Black Cod In Rice Paper
Napa Cabbage, Kohlrabi, Ginger, Horseradish Broth

Farm Raised Rabbit Fleischsnacke
Chestnut Pasta, Market Apple, Celery Root, Tarragon

American Black Sea Bass
Heirloom Cauliflower, Market Grape, Almond, Caper

Moroccan Spiced Long Island Duck
Quince, Green Olive, Fregola, Medjool Date

Market Squash Gnocchi
Foraged Mushroom, Pine-Nut, Braised Leek, Consommé

Three Course Prix Fixe Lunch 38

An 18% gratuity will be added for parties of six or more

S E C O N D C O U R S E