

# HOUND'S TREE

## TASTING ROOM MENU

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*Our food pairings are sourced entirely from small local growers and fishers within New York state and the surrounding area, who share our values of sustainability and quality driven agriculture*

*We kindly request that the entire party select at least one item for enjoyment.*

### **Snack Board**

New York State Organic Whole Wheat  
Sourdough & Cultured Butter 8 Hands Farm  
Field Raised Pork Rillettes & Farm Pickles

**\$10 per guest**

### **Cheese & Charcuterie Board**

Selection of Local Cheeses & Charcuterie,  
Farm Pickles and Jam New York State  
Organic Whole Wheat Sourdough

**\$18 per guest**

### **Raw**

Half-Dozen Peconic Bay Oysters  
& House Mignonette

**\$12 per guest**

### **Market Table**

*A market driven offering of shared plates for the entire table.*

Peconic Bay Oysters  
Selection of 8 Hands Farm Charcuterie  
Roasted Acobonic Farms Marrow Bone & Root Vegetables  
Salad of Winter Greens  
Hudson Valley Duck Confit, Heirloom  
Broken Beans & Preserved Summer Tomatoes  
Selection of Local Cheeses

*\$12 supplement*

Red Wine Poached Pear with Crème Fraiche

**\$55 per guest**

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