Yono's

Appetizers

ATLANTIC YELLOWFIN TUNA TARTARE
Crispy Wonton | Tamarind Soy Glaze | Hass Avocado | Scallions | 15

CRISPY CHESAPEAKE BAY SOFT SHELL CRAB
Mint Yuzu Tzatziki | Charred Fennel | Citrus Suprêmes | Tobikko Caviar | Red Ribbon Sorrel | 16

LOBSTER, MASCARPONE & SQUID INK RAVIOLI
Champagne Lobster Cream | Spring Peas | Bowtie Arugula | Parmesan | Cracked Pepper | 16

PAN SEARED SCUBA DIVED MAINE SCALLOPS
Sweet Pea Purée | Carrots | Garlic Chips | Galangal & Spring Garlic Beurre Blanc | 16

HAND ROLLED VEGETABLE LUMPIA
Carrots | Cabbage | Shiitake Mushrooms | Sweet Chili Sauce | Kecap Manis | 11

TWENTY FOUR HOUR BRAISED PORK BELLY
Silky Coriander Sunchoke | Saté Sauces | Cassava Crisp | 14

CREAMY NISHIKI RICE RISOTTO
Asparagus | Hedgehog Mushrooms | Spring Peas | Coddled Feather Ridge Farm Hen Egg | 14

SATÉ FOUR WAYS: CHICKEN, SHRIMP, LAMB, PORK BELLY
Pickled Carrots & Daikon Radish | Indonesian "Mortar & Pestle" Peanut Sauce | 15

PAN SEARED & TORCHON OF HUDSON VALLEY FOIE GRAS
Brioche Pain Perdu | Ginger Strawberry Coulis | Rhubarb | 24

"BAKMI GORENG": INDONESIAN STIR FRIED NOODLES
Shrimp | Chicken | Cabbage | Bok Choy | Sweet Soy Sauce | 13AP | 25MC

"NASI GORENG": INDONESIAN FRIED RICE
Chicken | Beef | Pork | Shrimp | Vegetables | Poached Feather Ridge Farm's Hen Egg | 15AP |28MC

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COMPOSED SPRING SALAD
Arugula | Golden Beet Purée | Rhubarb | R&G Cheesemaker's Chèvre |
Asparagus | Guanciale | Blood Orange Miso Vinaigrette | 12

CLASSIC CAESAR'S SALAD
Hearts of Romaine | Creamy Caesar Dressing | Garlic Croûtons | Crispy White Anchovies | Fricco |12

"GADO GADO": CHOPPED ASIAN VEGETABLE SALAD
Tofu | Hard Boiled Feather Ridge Hen Egg | Tomato | Potato | Peanut Sauce | Shrimp Crackers | 11

LOBSTER CURRY TAMARIND SOUP
Crispy Rock Shrimp | Fried Ginger | Kaffir Lime Panna Cotta | Lampung | 11

Spring

Tasting Menus

CHEF'S EIGHT COURSE GRAND TASTING MENU $99
Unique & Spontaneous | Inspired by the Day's Market
Bespoke Wine Selections $59

FOUR COURSE SPRING TASTING MENU $59
Inspired by the Season | Bespoke Wine Selections, $29

FIVE COURSE TRADITIONAL INDONESIAN RIJSTAFFEL $59
Featuring Traditional Indonesian Cuisine | Bespoke Wine Selections $29

Main Courses

GRILLED MONTAUK YELLOWFIN TUNA
Cracked Soba Risotto | Miso Glazed Carrots | Wasabi Edamame | Ginger Ramp Jus | 36

STEAMED FILLET OF MASSACHUSETTS COD
Creamy Polenta | Lemongrass Beurre Blanc | Green Chili | 32

POACHED CALIFORNIA SPOT PRAWNS
Coconut Lemongrass Rice | Spring Vegetables | Indonesian Green Curry | Baby Coconut | 34

SWEET CREAM BUTTER POACHED MAINE LOBSTER
Young Ginger Beet Sauce | Asparagus Nishiki Risotto | Crispy Ginger | 36

VEGETARIAN TOFU & MARKET VEGETABLE STIR FRY
Bean Thread Noodles | Indonesian Sweet Soy Sauce | Jasmine Rice | 23

"CHICKEN PISTACHE ALEXONDRA" CRISPY SKIN CHICKEN BREAST
Prosciutto | Shiitake & Champignon Mushrooms | California Pistachios | Madeira Cream Sauce | 26

CORIANDER & CUMIN RUBBED PENNSYLVANIA PORK TENDERLOIN
Lemongrass Jasmine Rice | Orange Ginger Sweet Soy | 29

ROASTED MAPLE LEAF FARM'S LONG ISLAND DUCK BREAST
Sunchoke Purée | Roasted Macadamia & Candle Nut "Sauce Opor" | Spring Vegetables | 34

"NASI RAMES": INDONESIAN TASTING PLATE
Chicken Saté | Vegetable Lumpia | Bakmi Goreng | Pork Tenderloin | Beef Short Ribs |
Jasmine Rice | Krupuk | Acar | Sambal | Peanut Sauce | 38

CHAR GRILLED LOIN OF COLORADO LAMB
Coconut Milk Polenta | Spring Vegetables | Silky Curry Sauce | 36

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS "RENDANG"
Short Rib Egg Roll | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili | 29

CHEF OWNER Yono Purnomo **EXECUTIVE SOUS CHEF** Oleg Jerusalemski **SOUS CHEF** Alex Ursprung

For the pleasure of our dining guests, please silence all portable electronic devices