

# GLOBALLY INSPIRED CUISINE OF WINTER

## APPETIZERS

Ribbons of Pacific Ocean Yellowfin **Tuna** with Hass Avocado, Brussels Sprout Slaw, Shrimp Crisp, American Paddlefish Caviar, Ginger-Soy Sauce

15

Pan Seared Scuba Dived **Sea Scallops** with Purée of Local Kabocha Squash, Toasted Granola, Truffled Crème Fraîche

16

**Lobster Ravioli** with Egg & Squid Ink, Champagne Lobster Cream, Parmigiano Reggiano

14

Sautéed Farm Raised **Alligator** “Tail Tenderloin”, Lemon-Caper Beurre Noisette

13

**Veal Sweetbreads** “a l’Escargot” with Wild Mushrooms, Black Walnut Coconut Milk Sauce, Puff Pastry Dome

15

Twenty Four Hour Braised **Pork Belly**

with Palm Sugar Spaghetti Squash Gratin, Coconut Milk Jasmine Rice Risotto, Saté Sauce

15

Trio of Hudson Valley **Foie Gras**,

Pan Seared with Egg Nog Foam, “Pushed” Torchon with Blood Orange Marmalade, Foie Gras Crème Brûlée with Black Mission Fig, Sauternes Chantilly

24

**Caesar’s Salad** Hearts of Romaine Lettuce, Garlic Croutons, Tempura Fried White Anchovies, Classic Dressing, Parmigiano Reggiano, Armando Manni “Per Me” Extra Virgin Olive Oil

12

Composed **Salad** of Baby Greens, Duck Prosciutto, Marcona Almond Brittle, Dried Cranberries, Crumbled Maytag Blue Cheese, Gingerbread Crouton

12



## MAIN COURSES

Jamón Serrano Crusted Alaskan **Black Cod**

with Manchego Polenta, Black Bean Ragout, Sweet Corn Cream

34

Scottish **Salmon** á la Plancha with Braised Oxtail Risotto, Chanterelle Mushrooms, Red Wine Hollandaise, Wölffer Estate Verjus Gastrique, Garlic Chips

28

Butter Poached **Nova Scotia Lobster** with Maine Scallops, Glass Noodles, Curry Consommé, Cilantro, Hachiya Persimmon, Fennel, Cassava Crisp

36

**Chicken Pistache Alexondra** Roulade of Free Range Chicken Breast with Prosciutto, Shiitake Mushrooms and Toasted California Pistachios, Madeira Cream Sauce

26

**Daily Selection of Fresh Pasta** Composed & Priced Daily

Szechuan Peppercorn Encrusted **Cervena® Venison** New York Strip, with Lentilles du Puy, Fennel & Cabbage, Red Currant Rosemary Demi Glace

36

Pan Roasted **Muscovy Duck Breast** & Muscovy Duck Sausage

with Sweet Potato “Tater Tots”, Foie Gras Plum Glaze

Roasted Beets, Japanese Turnips, Pomegranate Syrup

36

Char Grilled Prime **New York Strip**

Roasted Cipollini Onions, Potatoes Rösti, Sauce Bordelaise (Substitute Filet Mignon \$6)

34

**Chef-Owner** Yono Purnomo **Chef de Cuisine** Daniel Urschel **Executive Sous Chef** Oleg Jerusalemski  
For the pleasure of our dining guests, please silence all portable electronic devices

# INDONESIAN CUISINE

## APPETIZERS

Chicken **Saté** Marinated, Skewered and Char-Grilled, Indonesian Peanut Sauce  
9

**Kepeting Goreng** Pan Seared Lump Crab Cake,  
Asian Noodle Salad, Citrus Emulsion, Chili Sauce

13

**Armstrong's Appetizer** (*for two*)

An Assortment of Saté, Crabcake, Bakmi Goreng, Krupuk and Acar  
25

**Soto Makasar** Traditional Pirate Soup from the 17th century Sailors of South Celebes...  
a Rich Lamb, Chicken and Beef Stock, Flavored with Lemongrass and Served with Rice Noodles  
8

**Gado Gado** Asian Vegetables, Tofu, Hard-Boiled Egg and Tomato with Peanut Dressing

7



**Bakmi Goreng Taman Sari** A Light Textured Indonesian Noodle,  
Stir Fried with Shrimp, Chicken, Vegetables and Sweet Soy Sauce  
13AP/25MC

**Nasi Goreng** A Traditional Indonesian Fried Rice with Chicken, Beef Tenderloin,  
Pork Tenderloin, Shrimp and Vegetables topped with a Spicy Omelet Julienne  
15AP/28MC



## MAIN COURSES

**Tahu Kecap Semarang** (*Vegetarian*) Tofu, Bean-Thread Noodles and Vegetables  
Sautéed in Sweet Soy Sauce  
21

**Karé Udang Maimom** Poached Jumbo Shrimp, Silky Curried Coconut Milk Sauce  
30

**Ayam Gulung Raja Udang Kraton Solo** Tender Lobster Tail Wrapped in Chicken Breast,  
Finished in a Tamarind and Black Truffle Laced Wild Mushroom Demi-Glace  
34

**Opor Bebek** Half Semi Boneless Roasted Maple Leaf Farm's Duck,  
with a Macadamia Nut, Candle Nut and Coconut Milk Sauce  
30

**Babi Kecap Singa Raja** Pork Tenderloin Bathed in an Infusion of Sweet Soy, Ginger and Orange  
29

**Iga Kambing Bakar Bengkulu** Complete Baby Rack of Lamb with an Indonesian Curry Sauce  
36

**Daging Rendang** Beef Short Ribs, Braised in Palm Sugar, Lemongrass, Lime Leaves & Chilies  
28

**Nasi Rames** Indonesian Sampling Featuring Saté, Kepeting Goreng, Bakmi Goreng, Babi Kecap,  
Daging Rendang, Served with Krupuk, Acar, Sambal, and Peanut Sauce  
32

**Rijsttafel** The traditional Indonesian feast served in five courses. 49  
Appetizer Saté and Kepeting Goreng  
Soup Soto Makasar  
Salad Gado Gado  
Entrée Bakmi Goreng, Babi Kecap, Daging Rendang, Nasi (rice),  
Krupuk (shrimp chips), Acar (pickled vegetables) and Sambal  
Dessert Service to Follow