



APPETIZERS

Sesame Encrusted Pacific Ocean **Yellowfin Tuna** with Sambal Aioli,
Crispy Compressed Rice, Hass Avocado

11

Crab Salad with Lime, Cilantro, Coconut Milk, Red Ribbon Sorrel, Compressed Cucumber

14

Lobster Ravioli with Egg & Squid Ink, Champagne Lobster Cream, Spring Peas

12

Pan Seared Scuba Dived **Sea Scallops** with Crispy Corn Fritters,
Cumin Carrot Purée, Pea Emulsion

16

Crispy **Soft Shell Crab** with Caramelized Fennel, Mint Yuzu Tzatziki, Citrus Suprêmes, Tobikko

14

Hand Rolled **Vegetable Lumpia** with Carrots, Cabbage, Enoki Mushrooms,
Sweet Chili Sauce & Kecap Manis

9

Fricassée of Farm Raised **Alligator** with Tempura Escargot, Cauliflower,
Red Curry Emulsion, Hearts of Palm

13

Fricassée of Local **Pork Belly**

with Asian Pear & Spanish Saffron Chutney, Saté Sauces, Cassava Crisp

10

Jasmine Rice **Risotto** with Coddled Feather Ridge Farm's Hen Egg, Asparagus

13

Saté Four Ways; Marinated, Skewered and Char-Grilled Chicken, Shrimp, Pork Belly & Lamb
with Pickled Carrots & Daikon, Indonesian "Mortar & Pestle" Peanut Sauce

12

5 Spice Roasted **Quail** with Carrot Purée, Pearl Onions, Natural Jus, Fennel Bulb

14

Pan Seared Hudson Valley **Foie Gras** with Brioche Toast,
Slow Poached Rhubarb, Compressed Strawberries, Rhubarb Gastrique

24

"Bakmi Goreng" Stir Fried Indonesian Noodles

with Shrimp, Chicken, Cabbage, Bok Choy and Sweet Soy Sauce

13AP/25MC

"Nasi Goreng" A Traditional Indonesian Fried Rice with Chicken, Beef Tenderloin,
Pork Tenderloin, Shrimp and Vegetables, Feather Ridge Farm's Hen Egg Omelette Julienne

15AP/28MC



Spring Salad with R&G Cheesemaker's Chèvre, White Peaches, Artichokes, Mâche, Arugula,
Hearts of Palm, White & Green Asparagus, Meyer Lemon Vinaigrette

12

Caesar's Salad Hearts of Romaine, Creamy Caesar Dressing, Garlic Croûtons, White Anchovies

9

"Gado Gado" Asian Vegetables, Tofu, Hard-Boiled Egg, Tomato, Potato
with Peanut Dressing & Shrimp Crackers

10

"Soto Makasar" Lamb, Chicken and Beef Broth

with Lemongrass, Rice Noodles, Lime, Bean Sprouts, Tomato, Hard Boiled Egg

11

SPRING

TASTING MENUS

Five Course Traditional Indonesian Rijsttafel \$56

Featuring Traditional Indonesian Cuisine, Complementing Wine Selections \$29

Four Course Seasonal Tasting Menu \$55

Inspired by the Season, Complementing Wine Selections, \$29

Chef's Grand Eight Course Tasting Menu \$89

Unique & Spontaneous, Inspired by the Day's Market
Complementing Wine Selections \$59

MAIN COURSES

Crispy Skin Massachusetts Day Boat **Striped Bass**

with Kaffir Lime Gnocchi, Enoki Mushrooms, Lemongrass Velouté

36

Poached Wild **Sockeye Salmon** with Prawn, Mussels,

Glass Noodles, Tamarind Bouillabaisse Broth

28

Tempura of California **Spot Prawns** with Jasmine Rice, Coconut Green Curry

30

Butter Poached **Lobster** with Baby Ginger Beet Sauce, Jasmine Asparagus Risotto

34

Vegetarian Stir Fry Tofu, Bean-Thread Noodles, Daily Market Vegetables

Sautéed with Indonesian Sweet Soy Sauce

21

Chicken Pistache Alexondra Roulade of Pastured Chicken Breast

with Prosciutto, Shiitake Mushrooms and Toasted California Pistachios, Madeira Cream Sauce

26

Sautéed **Pork Tenderloin** with Jasmine Rice, Infusion of Sweet Soy, Ginger and Orange

29

Pan Roasted **Muscovy Duck Breast** with Cumin Carrot Purée,

Roasted Macadamia & Candle Nut Sauce

32

"**Nasi Rames**" Indonesian Sampling Featuring Saté, Soft Shell Crab, Bakmi Goreng, Pork Tenderloin, Beef Short Ribs, Jasmine Rice, Krupuk, Acar, Sambal, and Peanut Sauce

32

Rack of New Zealand **Lamb** with Indonesian Stir Fried Rice, Vadouvan Coconut Milk Sauce

36

Grilled Farm Raised **Kangaroo** with Spicy Curried Cauliflower Purée,

Sambal Black Bean Barbecue Glaze

36

Javanese Peppercorn Crusted Black Angus **New York Strip**

with Roasted Fingerling Potatoes, Bordelaise Sauce

34

Twenty Four Hour Braised **Beef Short Ribs** with Short Rib Agnolotti, Crispy Compressed Rice, Palm Sugar, Lemongrass, Lime Leaves & Chili

28

Chef Owner Yono Purnomo **Chef de Cuisine** Jose Arteché **Executive Sous Chef** Oleg Jerusalemki

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