Caviar Service

dominick purnomo x CALVISIUS CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Sieved Egg | Toast Points |
Ninety Nine Dollar Supplement)

First & Second Courses

NORTH ATLANTIC SCALLOP CRUDO

Espelette Pepper | Grapefruit Olive Oil | Lime Zest | Sea Salt |

BAKED ISLAND CREEK OYSTERS

Coconut Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble |

SLOW COOKED COLUMBIA COUNTY PORK BELLY

"Saté Sauces" | Braised Leeks | Pickled Pepper Coulis |

TORCHON OF HUDSON VALLEY FOIE GRAS

Cocoa | California Pistachio | Lava Salt | Rye Toast | (Twelve Dollar Supplement)

MID WINTER'S SALAD

Grilled Radicchio | Orange Suprême | Cayenne Toasted Pistachio |
Whipped Ricotta | Grand Marnier Vinaigrette |

Tono's LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Claw |

Main Courses

BUTTER POACHED MAINE LOBSTER TAIL

Coconut Fumet | Curry Oil | Roasted Sweet Potato | Crispy Shallot | (Twelve Dollar Supplement)

PAN SEARED ATLANTIC HALIBUT

Red Wheatberries | Hearts of Palm Purée | Saffron Sauce |

KALE RICOTTA GNUDI

Caramelized Parsnips | Toasted Pinenut | Brown Butter Sauce | Kale Chips |

SLOW COOKED LOVERS LEAP FARM SUCKLING PIG

Charred Orange Relish | Pickled Peruvian Pepper | Orange Ginger Coconut Milk Sauce |
Maple Sweet Potato Purée | Bok Choy |

BLACK ANGUS FILET MIGNON

Creamed Kale | Sauce Bordelaise | Potatoes Robuchon | (Fifteen Dollar Supplement)

PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Celeriac Root Purée | Brussels Sprouts Chips | Farro | Lime Leaf Candlenut & Foie Gras Sauce |

SLOW BRAISED BEEF SHORT RIB "RENDANG"

Tamarind Roasted Caulilini | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Courses ~ One Hundred Nineteen Dollars

Yono's

HAPPY VALENTINE'S DAY

Cupid's Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Pink Peppercorn & Prosecco Mignonette | dominick purnomo Caviar|
Domaine Sérol, "Turbullent", Côté Roannaise nv
Champagne Le Mesnil "Blanc de Blancs, Grand Cru", Les Mesnil~ Sur~ Oger nv

BUTTER POACHED MAINE LOBSTER TAIL

Coconut Fumet | Curry Oil | Crispy Shallot |
Alvarinho; Soalheiro; Vinho Verde 2020
Chenin Blanc, Domaine Huet "Le Haur-Lieu; Vouvray 2019

WINTER ROOT VEGETABLE POTAGE

Chive Oil | Espelette Cava Chips |
Chardonnay; Domaine Michel Barraud; Mâcon-Villages 2019
Grüner Veltliner, R & A Pfaffl "Hundsleiten", Weinviertel 2011

TORCHON OF HUDSON VALLEY FOIE GRAS

Cocoa | California Pistachio | Lava Salt | Rye Toast |
Sauternes, Petit Guiraud, Bordeaux 2020

BLACK ANGUS FILET MIGNON

Creamed Kale | Sauce Bordelaise | Potatoes Robuchon |
Monastrell/Syrah, Lavia "Ecologico", Bullas 2017
Aglianico, I Favati "Campi Taurasini Crestarossa", Irpinia 2016

DARK CHOCOLATE GATEAU

Raspberry | Ganache | Heart Meringue |
Brachetto, Cocchi, Piedmont 2021
Tannat, Vinedo de Los Vientos, "Alcyone Juanico", Uruguay nv

MIGNARDISES

One Hundred Sixty Nine Dollars
Seventy Dollars ~ Wine Pairings
One Hundred Eleven Dollars ~ Premium Wine Pairings

CHEF PATRON Dominick Purnomo

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210