

FIRST & SECOND COURSES

LINE CAUGHT MONTAUK TUNA TARTARE

Radish | Sesame | Kecap Asin | Hass Avocado | Sambal | Krupuk | Coriander Blossoms |

CRISPY ISLAND CREEK OYSTERS

Sambal Aioli | Purple Shiso |

SEA SCALLOP À LA PLANCHA

Kabocha Squash Purée | Truffle Pepitas | Honey Sambal Beurre Blanc | Lemongrass |

TWENTY FOUR HOUR BRAISED PORK BELLY

Creamy Parsnip | “Saté Sauces” | Pomegranate Avrils | Black Cumin |

PAN SEARED HUDSON VALLEY FOIE GRAS

Indonesian Milk Toast | Cranberry Chutney | Candlenut Brittle | (Seven Dollar Supplement)

MIGLIORELLI FARM’S BEET SALAD

Pistachio Encrusted R&G Cheese Maker’s Chèvre |
Tamarind Balsamic Vinaigrette | Honeycrisp Apples | Baby Field Greens | Toasted Almonds |

Jono’s LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster | Red Ribbon Sorrel | Lampung |

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Crunchy Rice | Tamarind Eggplant Chutney | Crispy Eggplant |
Curried Coconut Milk Sauce | (Seven Dollar Supplement)

DAY BOAT LONG ISLAND TUNA LOIN

Applewood Smoked Bacon | Ginger Five Spice Demi Glace | Parsnip Purée | Thumbelina Carrots |

GRILLED JUMBO WHITE GULF PRAWNS

Caramelized Cipollini Risotto | Lemongrass Beurre Blanc | Ginger Soy Asparagus |

CORIANDER & CUMIN RUBBED PENNSYLVANIA PORK TENDERLOIN

Ginger Butter Poached Carrots | Lemongrass Jasmine Rice | Orange Ginger Sweet Soy |

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Cauliflower “Couscous” | Lime Leaf, Candlenut & Foie Gras Sauce | Cranberry Compote |

DUCK FAT ROASTED COLORADO LAMB

Coriander Potato Croquette | Vanilla Roasted Butternut Squash | Sumatran Curry Sauce |

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS “RENDANG”

Short Rib Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

CHAR GRILLED COLUMBIA COUNTY BLACK ANGUS FILET MIGNON

Lemongrass Béarnaise | Roasted Asparagus | Crispy Potato & Crab Subric | (Seven Dollar Supplement)

Three Courses ~ Seventy Eight Dollars



VALENTINE'S DAY

Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Cucumber "Acar" | Tsar Nicoulai Caviar | Kaffir Lime | Coriander Blossoms |
Champagne Dhondt Grellet "Extra Brut Blanc de Blancs" 1 er Cru, Cuis nv

Yono's LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster | Red Ribbon Sorrel | Lampung |
Viognier, Les Vins de Vienne "Rémeage Blanc"; Rhône Valley 2014

PAN SEARED HUDSON VALLEY FOIE GRAS

Indonesian Milk Toast | Cranberry Chutney | Candlenut Brittle |
Brachetto, Bera; Piedmont 2014

TWENTY FOUR HOUR BRAISED PORK BELLY

Creamy Parsnip | "Saté Sauces" | Pomegranate Avrils | Black Cumin |
Grenache Côtes du Rhône Villages, Domaine de la Renjarde; Massif D'Uchaux 2009

DUCK FAT ROASTED COLORADO LAMB

Coriander Potato Croquette | Vanilla Roasted Kabocha Squash | Sumatran Curry Sauce |
Cabernet Sauvignon, Elizabeth Spencer; Napa Valley 2012 en Magnum

PASSION FRUIT & MOLTEN DARK CHOCOLATE GALETTE

Cocoa Ice Cream
Tokaji, Oremus; Hungary 2008

MIGNARDISES

Ninety Nine Dollars
One Hundred Fifty Nine Dollars ~ With Wine Pairings

CHEF OWNER Yono Purnomo