



Tuesday, January 31, 2017

Soup Du Jour

ROASTED RED PEPPER

R&G Cheesemaker's Chèvre | Chives | 13



First Course

**ATLANTIC SEA URCHIN
CARBONARA**

Fresh Tagliolini | Nueske's Bacon |
Parmigiano Reggiano |
Feather Ridge Farm Hen Egg |
Telicherry Peppercorn || 16

CRISPY

ISLAND CREEK OYSTERS

Spicy Mayo | Purple Shiso | 15



Main Course

**PAN SEARED FILLET OF
LONG ISLAND BLACK BASS**

Roasted Fingerlings | Brussels Sprouts |
Applewood Smoked Bacon |
Horseradish Crème Fraîche | Dill | 37

**CHAR GRILLED
CÔTE DE BŒUF**

Roasted Winter Vegetables |
Potatoes Robuchon |
Blackberry Demi Glace | 49



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Four Course Tasting Menu

NORTH ATLANTIC

SCALLOP CRUDO

Pickled Ginger | Orange | Soy | Chili |
Thai Basil | Cucumber |

Schramsberg Blanc de Blancs;

North Coast 2014

SEARED DAY BOAT LONG

ISLAND TUNA LOIN

Miso | Sweet Potato Coconut Purée |
Braised Fennel | Chili Honey Lime Emulsion |

Cabernet Franc, Ravines; Finger Lakes 2014

PAN ROASTED MAPLE LEAF

FARM'S DUCK BREAST

Hazelnut Quinoa | Autumn Squash |
Cranberry Chutney |

Lime Leaf, Candlenut & Foie Gras Sauce |
Pinot Noir, Camille Giroud, Bourgogne 2014

GRAND MARNIER

CRÈME BRULÉE

Moscato d'Asti, Ceretto; Piedmont 2015

MIGNARDISES

Four Course Tasting Menu, \$64

Tailored Wine Selections, \$32

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Traditional Indonesian

Rijsttafel

**DUET OF CHICKEN SATÉ &
LUMPIA**

Peanut Sauce | Pickled Carrots & Daikon
Radish

Riesling, Sybille Kuntz; Mosel 2015

**TAMARIND LOBSTER CURRY
SOUP**

Lobster Mousseline | Lampung | Sorrel |

“GADO GADO”

Asian Vegetables | Tofu | Hard-Boiled Egg |
Tomato | Shrimp Crisp | Peanut Dressing

*Grüner Veltliner. Dr Konstantin Frank;
Finger Lakes 2015*

TASTING PLATE

Babi Kecap (Pork Tenderloin),
Daging Rendang (Braised Short Ribs),
Bakmi Goreng (Stir Fry Noodles) Nasi (rice) |
Krupuk (shrimp chips) Acar (pickled
vegetables) |

*Grenache, Domaine de Verquière Rasteau,
Rhône Valley 2012*

INDONESIAN BANANAS FOSTER

Pandan | Tropical Liqueurs | Palm Sugar |
Vanilla Ice Cream | Mille Feuille |

*Late Harvest Tannat, Vinedo de Los Vientos
“Alcyone”; Uruguay NV*

MIGNARDISES

Five Course Rijsttafel, \$64

Tailored Wine Selections, \$32

Traditional Indonesian

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