



FEBRUARY

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SCALLOP CRUDO

Pickled Ginger | Orange | Soy | Chili | Thai Basil | Cucumber |
Rosé Raventos I Blanc, Conca del Riu Anoia 2012
Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims nv

WARM ISLAND CREEK OYSTERS

Saffron Green Curry Broth | Tsar Nicoulai Caviar |
Viognier, Les Vins de Vienne "Rémeage"; Rhône 2014
Riesling, Dr Loosen "Ürzinger Wurzgarten" Mosel 2012

MIGLIORELLI FARM'S ROASTED CARROTS & BEET SALAD

R&G Cheese Maker's Chèvre | Marcona Almonds | Minus 8 Vinaigrette |
Grüner Veltliner, Dr Konstantin Frank; Finger Lakes 2015

PAN SEARED HUDSON VALLEY FOIE GRAS

Winter Squash & Local Maple Syrup Purée | Fig Gastrique | Brioche Crumble | Nutmeg |
Brachetto, Bera; Piedmont 2015
Sauternes, Chateau Laribotte; Bordeaux 2014

BRAISED COLUMBIA COUNTY HERITAGE SUCKLING PIG

Ginger Butter Poached Carrots | Lemongrass Jasmine Rice | Orange Ginger Sweet Soy |
Grenache, Rasteau, Domaine de Verquière, Rhône Valley 2012
Syrah, Tensley "Colson Canyon", Santa Barbara County 2014

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Braised Lacinato | Great Northern Beans | Whipped Potatoes | Black Walnut Sauce |
Cabernet Sauvignon, Fortnight; California 2015
Cabernet Blend, il Fauno di Arcanum; Tuscany 2006

ADIRONDACK CHEESE CO. "OLD FASHIONED CHEDDAR"

House Made Pretzel Chips | Spicy Mustard | Roasted Nuts & Seeds |
Single Cut "Billy Half Stack" IPA; Queensborough, New York

SAMASCOTT ORCHARDS PALM SUGAR TART

Apple | Pear | Cranberry Compote | Salted Caramel Ice Cream |
Moscato d'Asti, Ceretto; Piedmont 2014
Tokaji, Royal Tokai Company; Hungary 2013

MIGNARDISES

One Hundred Nineteen Dollars

Sixty Four Dollars ~ Wine Pairings

Ninety Nine Dollars ~ Premium Wine Pairings

SOUS CHEF Matthew Masto

CHEF OWNER Yono Purnomo

FIRST & SECOND COURSES

LINE CAUGHT MONTAUK TUNA TARTARE

Winter Radish | Sesame | Kecap Asin | Hass Avocado | Sambal | Krupuk | Coriander Blossoms | 18

NORTH ATLANTIC SCALLOP CRUDO

Pickled Ginger | Orange | Soy | Chili | Thai Basil | Cucumber | 16

WARM ISLAND CREEK OYSTERS

Saffron Green Curry Broth | Tsar Nicoulai Caviar | 18

TWENTY FOUR HOUR BRAISED PORK BELLY

Creamy Kabocha Squash | “Saté Sauces” | Pickled Samascott Orchard Pears | Black Cumin | 16

PAN SEARED HUDSON VALLEY FOIE GRAS

Winter Squash & Local Maple Syrup Purée | Fig Gastrique | Brioche Crumble | Nutmeg | 26

DONAHUE FARM’S OXTAIL RAGOÛT

Black Walnut “Rawan” Sauce | Lemongrass | Chilies | Sweet Potato Spätzle | 16

“BAKMI GORENG”: INDONESIAN STIR FRIED NOODLES

Shrimp | Chicken | Cabbage | Bok Choy | Sweet Soy Sauce | 15

“NASI GORENG”: INDONESIAN FRIED RICE

Chicken | Beef | Pork | Shrimp | Vegetables | Poached Feather Ridge Farm’s Hen Egg | 15

HAND ROLLED VEGETABLE LUMPIA

Carrots | Cabbage | Shiitake Mushrooms | Sweet Chili | Kecap Manis | Pea Tendrils | 14

CREAMY LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Mousseline Agnolotti | Red Ribbon Sorrel | 14

MIGLIORELLI FARM’S ROASTED CARROTS & BEET SALAD

R&G Cheese Maker’s Chèvre | Marcona Almonds | Minus 8 Vinaigrette | 15

“GADO GADO”: CHOPPED INDONESIAN VEGETABLE SALAD

Tofu | Hard Boiled Feather Ridge Hen Egg | Tomato | Potato | Peanut Sauce | Shrimp Crackers | 14

MAIN COURSES

FILLET OF NEAH ISLAND HALIBUT

Zucchini | Tomato Tamarind Nage | Lemon Oil | MX Morningstar Farm’s Potatoes | 38

DAY BOAT LONG ISLAND TUNA LOIN

Miso | Sweet Potato Coconut Purée | Braised Winter Greens | Chili Honey Lime Emulsion | 36

PAN SEARED GEORGES BANK SEA SCALLOPS

Coriander | Applewood Smoked Bacon Compote | Cauliflower Purée | 38

CRISPY SKIN NATURAL CHICKEN BREAST

Prosciutto | Shiitake & Champignon Mushrooms | California Pistachios | Madeira Cream Sauce | 29

BRAISED COLUMBIA COUNTY HERITAGE SUCKLING PIG

Ginger Butter Poached Carrots | Coconut Milk Polenta | Orange Ginger Sweet Soy | 36

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Hazelnut Quinoa | Lime Leaf, Candlenut & Foie Gras Sauce | Autumn Squash | Cranberry Chutney | 36

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Braised Lacinato | Great Northern Beans | Whipped Potatoes | Black Walnut Sauce | 42

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS “RENDANG”

Short Rib Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili | 32