

FIRST & SECOND COURSES

LINE CAUGHT MONTAUK TUNA TARTARE

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

CRISPY ISLAND CREEK OYSTERS

Sambal Aioli | Purple Shiso |

NORTH ATLANTIC SCALLOP CRUDO

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

TWENTY FOUR HOUR BRAISED PORK BELLY

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

PAN SEARED HUDSON VALLEY FOIE GRAS

Winter Squash & Local Maple Syrup Purée | Fig Gastrique |
Brioche Crumble | Nutmeg | (Seven Dollar Supplement)

MIGLIORELLI FARM’S ROASTED CARROTS & BEET SALAD

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

Tono’s LOBSTER BISQUE

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

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Zucchini | Tomato Tamarind Nage | Lemon Oil |
MX Morningstar Farm’s Potatoes | (Seven Dollar Supplement)

DAY BOAT LONG ISLAND TUNA LOIN

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

GRILLED JUMBO WHITE GULF PRAWNS

Coriander | Applewood Smoked Bacon Compote | Cauliflower Purée |

BRAISED COLUMBIA COUNTY HERITAGE SUCKLING PIG

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

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

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

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Braised Lacinato | Great Northern Beans | Whipped Potatoes | Black Walnut 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 ~ Eighty Two Dollars



VALENTINE'S DAY

Cupid's 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 2015

PAN SEARED HUDSON VALLEY FOIE GRAS

Winter Squash & Local Maple Syrup Purée | Fig Gastrique |
Brioche Crumble | Nutmeg |
Brachetto, Bera; Piedmont 2014

BRAISED COLUMBIA COUNTY HERITAGE SUCKLING PIG

Ginger Butter Poached Carrots | Coconut Milk Polenta | Orange Ginger Sweet Soy |
Grenache Côtes du Rhône Villages, Domaine de la Renjarde; Massif D'Uchaux 2009

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Braised Lacinato | Great Northern Beans | Whipped Potatoes | Black Walnut Sauce |
Chateauneuf du Pape, Domaine Roger Perrin; Rhône 2013

PASSION FRUIT & MOLTEN DARK CHOCOLATE GALETTE

Cocoa Ice Cream
Tokaji, Oremus; Hungary 2008

MIGNARDISES

One Hundred Nine Dollars

One Hundred Seventy Five Dollars ~ With Wine Pairings

CHEF OWNER Yono Purnomo

SOUS CHEF Matt Masto