



Featured Farms, Artisans & Producers

Adirondack Cheese Company | Barneveld, New York
Berkshire Blue Cheese | Great Barrington, Massachusetts
Browne Trading Company | Portland, Maine
Bulich Creekside Farm | Leeds, New York
Cabot Creamery | Cabot, Vermont
The Chef's Garden | Huron, Ohio
Cowbella Butter | Jefferson, New York
Divinitea | Schenectady, New York
Feather Ridge Farm | Elizaville, New York
Four Fat Fowl Farm | Stephentown, New York
Heermance Farm | Tivoli, New York
Herondale Farm | Ancramdale, New York
Hudson Valley Foie Gras | Ferndale, New York
Hudson Valley Cattle Company | Woodbridge, New York
Island Creek Oyster Company | Duxbury, Massachusetts
Karl Family Farms | Modena, New York
LaBelle Farm | Ferndale, New York
Letterbox Farm Collective | Hudson, New York
Little Seed Gardens | Chatham, New York
Machristay Coffee | Albany, New York
MapleBrook Farms | Bennington, Vermont
Migliorelli Farm | Tivoli, New York
Monkshood Nursery | Stuyvesant, New York
MX Morningstar Farm | Copake, New York
Old Chatham Shepherding Company | Old Chatham, New York
Organic Gardens of Poughkeepsie | Poughkeepsie, New York
Paffenroth Gardens | Warwick, New York
R&G Cheese Makers | Cohoes, New York
Rexcroft Farm | Athens, New York
Rogowski Farm | Pine Island, New York
Ronnybrook Farm Dairy | Pine Plains, New York
Sea 2 Table | Brooklyn, New York
Slack Hollow Farm | Argyle, New York
Starling Yards | Red Hook, New York
Story Farms | Catskill, New York
Tsar Nicoulai Caviar | San Francisco, California
Vermont Butter & Cheese Cremery | Websterville, Vermont
Wells Maple Farm | Nassau, New York
Yellow Bell Farm | Red Hook, New York



APRIL

Chef's Grand Tasting Menu

AMUSE BOUCHE

CITRUS CURED NORTH ATLANTIC SCALLOP

Meyer Lemon Suprêmes | Citrus Soy Vinaigrette | Radish | Shiso |
Rosé Raventos I Blanc, Conca del Riu Anoia 2012

Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims En Magnum nv

FILLET OF LINE CAUGHT CAPE COD MERLUZA

Spring Pea Purée | Lemongrass Emulsion | Spring Mushroom Fricassée |
Grenache Blanc, Ogier "Artesis" Côtes du Rhône 2015

Chardonnay, Pierre Yves Colin Morey Puligny Montrachet; Burgundy 2013

MIGLIORELLI FARM'S ROASTED CARROTS & BEET SALAD

R&G Cheese Maker's Chèvre | Marcona Almonds | Baby Lettuces | Saffron Orange Vinaigrette |
Grüner Veltliner, Dr Konstantin Frank; Finger Lakes 2015

PAN SEARED HUDSON VALLEY FOIE GRAS

Strawberry Coulis | Shaved Rhubarb | Gula Jawa Granola | Coriander Blossoms |
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

Tamarind Eggplant Chutney | Caramelized Fennel Purée | Curry Demi Glace |
Cabernet Sauvignon, Avalon; Napa County 2014

Merlot Blend, Chateau Tour Bayard; Montagne Saint Émilion 2011

SPROUT CREEK FARM "TOUSSAINT"

Chocolate | Black Pepper Crostini | Toasted Nuts & Seeds |
Late Harvest Tannat, Alcyone; Uruguay nv

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

Seventy Four Dollars ~ Wine Pairings

One Hundred Ten Dollars ~ Premium Wine Pairings

FIRST & SECOND COURSES

GULF OF MAINE SALMON TARTARE

Duxbury Oysters | Cilantro Lime Vinaigrette | Tsar Nicoulai Caviar | Krupuk | 18

CITRUS CURED NORTH ATLANTIC SCALLOP

Meyer Lemon Suprêmes | Citrus Soy Vinaigrette | Radish | Shiso | 16

CHILLED ISLAND CREEK OYSTERS

European Cucumber Acar | Lemongrass | Sambal Mignonette | 18

TWENTY FOUR HOUR BRAISED PORK BELLY

Silky Cauliflower | “Saté Sauces” | Pickled Mango | 16

PAN SEARED HUDSON VALLEY FOIE GRAS

Strawberry Coulis | Shaved Rhubarb | Gula Jawa Granola | Coriander Blossoms | 26

“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 SOUP

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 | Baby Lettuces | Saffron Orange 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 LINE CAUGHT CAPE COD MERLUZA

Spring Pea Purée | Lemongrass Emulsion | Spring Mushroom Fricassée | 36

BUTTER POACHED MAINE LOBSTER

Roasted Fingerlings | Petite Lettuces | Lemongrass Celery Rouille | 39

DAY BOAT LONG ISLAND TUNA LOIN

Crispy Jasmine Rice | Saffron Tamarind Sauce | Wilted Greens | Chili Honey Lime Emulsion | 36

PAN SEARED GEORGES BANK SEA SCALLOPS

Kaffir Lime Cilantro Emulsion | Roasted Greene County Oyster Mushrooms | Cauliflower Purée | 38

CRISPY SKIN NATURAL CHICKEN BREAST

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

BRAISED HUDSON VALLEY 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 | Silky Carrot | Strawberry Chutney | 36

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Tamarind Eggplant Chutney | Fennel Purée | Curry Demi Glace | 42

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS “RENDANG”

Short Rib Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili | 34

Four Course Tasting Menu

GULF OF MAINE SALMON TARTARE

Duxbury Oysters | Cilantro Lime Vinaigrette | Tsar Nicoulai Caviar | Krupuk |
Rosé Raventos I Blanc, Conca del Riu Anoia 2014

PAN SEARED GEORGES BANK SEA SCALLOPS

Kaffir Lime Cilantro Emulsion | Roasted Greene County Oyster Mushrooms | Cauliflower Purée |
Grenache Blanc, Ogier "Artesis" Côtes du Rhône 2015

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Tamarind Eggplant Chutney | Fennel Purée | Curry Demi Glace |
Grenache, Rasteau, Domaine de Verquière, Rhône Valley 2012

SAMASCOTT ORCHARDS APPLE & PEAR TART

Salted Caramel Ice Cream | Maple Whipped Cream |
Moscato d'Asti, Ceretto; Piedmont 2013

MIGNARDISES

Four Course Tasting Menu, \$64
Tailored Wine Selections, \$32

Traditional Indonesian Rijsttafel

DUET OF CHICKEN SATÉ & LUMPIA

Peanut Sauce | Pickled Carrots & Daikon Radish
Riesling, Trimbach "Reserve"; Alsace 2012

TAMARIND LOBSTER CURRY SOUP

Lobster Mousseline | Lampung |
Red Ribbon 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, Rasteau L'Andéol, Famille Perrin;
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