



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



MAY

*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 Bérèche 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, Chablis, Domaine Vocoret, Burgundy 2014*

**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*

*Grenache, Châteauneuf du Pape, Domaine du Galet des Papes, Rhône Valley 2012*

**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, Château des Landiras; Graves 2014*

**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 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 | 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 | 42

## 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