



## Featured Farms, Artisans & Producers

Adirondack Cheese Company | Barneveld, New York  
Berkshire Blue Cheese | Great Barrington, Massachusetts  
Blue Hill Stone Farm | Red Hook, New York  
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  
Forts Ferry Farm | Latham, New York  
Four Fat Fowl Farm | Stephentown, New York  
Greenhead Lobster | Stonington, Maine  
Heermance Farm | Tivoli, New York  
Hilltop Acres | Cobleskill, 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  
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  
Samascott Orchards | Kinderhook, New York  
Sea 2 Table | Brooklyn, New York  
Starling Yards | Red Hook, New York  
Stoney Mountain Farms | Greenwich, New York  
Tsar Nicoulai Caviar | Sacramento Delta, California  
Turkana Farms | Germantown, New York  
Vermont Butter & Cheese Cremery | Websterville, Vermont  
Wells Maple Farm | Nassau, New York  
Wright's Farm | Gardiner, New York  
blue stone hill farm  
Yellow Bell Farm | Red Hook, New York



# NOVEMBER

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### LINE CAUGHT MONTAUK TUNA TARTARE

Radish | Sesame | Kecap Asin | Hass Avocado | Sambal | Krupuk | Coriander Blossoms |  
*Rosé Raventos I Blanc, Conca del Riu Anoia 2015*  
*Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims En Magnum nv*

#### GRILLED CAROLINA WHITE SHRIMP

Parsnip | Chili Oil | Curried Coconut Milk Sauce | Crispy Shallots |  
*Riesling, Keller "Limestone", Rheinhessen 2016*  
*Riesling, Element "Off Dry"; Finger Lakes 2012*

#### BABY ARUGULA & RADICCHIO SALAD

Poached Local Pears | Roasted Squash | Berkshire Blue Cheese | Sambal Roasted Pepitas |  
Pumpkin White Balsamic Vinaigrette |  
*Grüner Veltliner, Domaine Ott "Am Berg"; Niederösterreich 2015*

#### PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts | Blini |  
*Moscato d'Asti, Ceretto; Piedmont 2015*  
*Sauternes, Chateau Laribotte; Bordeaux 2014*

#### ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Ginger Butter Poached Carrots | Braised Red Cabbage | Caramelized Onions |  
Orange Ginger Sweet Soy |  
*Syrah, Chateau Saint Cosme, Rhône Valley 2015*  
*Grenache, Châteauneuf du Pape, Domaine Lafond "Roc Epine" 2012*

#### DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

Sambal Glazed Brussels Sprouts | Cumin Whipped Potatoes | Curry Coconut Milk Demi Glace |  
*Nebbiolo, Az Agricola Fenocchio Renato "Spectacol" Langhe 2015*  
*Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2006*

#### SPROUT CREEK FARM "TOUSSAINT"

Chocolate | Black Pepper Crostini | Toasted Nuts & Seeds |  
*Moscatel Promesa, Valdespino, Jerez nv*

#### LOCAL ORCHARD APPLE & PEAR TARTLET

Palm Sugar Crust | Salted Caramel Ice Cream |  
*Late Harvest Tannat, Alcyone; Uruguay nv*  
*Tokaji, Royal Tokai Company; Hungary 2013*

### MIGNARDISES

*One Hundred Nineteen Dollars*

*Seventy Four Dollars ~ Wine Pairings*

*One Hundred Ten Dollars ~ Premium Wine Pairings*

CHEF OWNER Yono Purnomo

EXECUTIVE SOUS CHEF Matthew Mastro

# FIRST & SECOND COURSES

## LINE CAUGHT MONTAUK TUNA TARTARE

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

## CHILLED ISLAND CREEK OYSTERS

European Cucumber Acar | Lemongrass | Lampung Mignonette | 18

## GRILLED CAROLINA WHITE SHRIMP

Parsnip | Chili Oil | Curried Coconut Milk Sauce | Crispy Shallots | 16

## TWENTY FOUR HOUR BRAISED WASHINGTON COUNTY PORK BELLY

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

## PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts | Blini | 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 & LEMONGRASS SOUP

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

## BABY ARUGULA & RADICCHIO SALAD

Poached Local Pears | Roasted Squash | Berkshire Blue Cheese | Sambal Roasted Pepitas |  
Pumpkin White Balsamic Vinaigrette | 15

## “GADO GADO”: CHOPPED INDONESIAN VEGETABLE SALAD

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

# MAIN COURSES

## NORTH ATLANTIC MONKFISH À LA PLANCHA

Acorn Squash Risotto | Cassava | Palm Sugar Glazed Root Vegetables | Lemongrass Beurre Blanc | 36

## DAY BOAT LONG ISLAND TUNA LOIN

Crispy Jasmine Rice | Saffron Tamarind Sauce | Wilted Greens | 38

## PAN SEARED GEORGES BANK SEA SCALLOPS

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

## CRISPY SKIN ST CROIX FARM’S CHICKEN BREAST

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

## ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Carrots | Braised Red Cabbage | Caramelized Onions |  
Orange Ginger Sweet Soy | 36

## PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Hazelnut Quinoa | Lime Leaf, Candlenut & Foie Gras Sauce | Creamy Autumn Squash |  
Cranberry Pomegranate Compote | 36

## DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

“Saté Sauce” Glazed Brussels Sprouts | Cumin Whipped Potatoes | Curry Coconut Milk 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 Menu

#### LINE CAUGHT MONTAUK TUNA TARTARE

Radish | Sesame | Kecap Asin | Hass Avocado | Sambal | Krupuk | Coriander Blossoms |  
*Champagne Malard "Rosé Premier Cru Aÿ"*

#### GRILLED CAROLINA WHITE SHRIMP

Parsnip | Chili Oil | Crispy Shallots |  
Curried Coconut Milk Sauce |  
*Riesling, Keller "Limestone", Rheinhessen 2016*

#### PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

Hazelnut Quinoa | Creamy Autumn Squash | Lime Leaf, Candlenut & Foie Gras Sauce |  
Cranberry Pomegranate Compote |  
*Pinot Noir, Domaine Collotte, Marsannay "Cuvée Vieilles Vignes", Burgundy 2015*

#### VANILLA BEAN CRÈME BRULEE

*Moscato d'Asti, Ceretto; Piedmont 2015*

### 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, Keller "Limestone" Rheinhessen 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