



NEW YEAR'S EVE MMXVIII

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Lime Foam | Cucumber Acar | Lemongrass |
Rosé Raventos I Blanc, Conca del Riu Anoia 2012
Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims nv

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Lemongrass Beurre Blanc | Cardamom Beurre Rouge |
Viognier, Les Vins de Vienne "Rémeage"; Rhône 2015
Chardonnay, Domaine Vincent Dureuil Janthial Puligny Montrachet, Burgundy 2015

BABY ARUGULA & RADICCHIO SALAD

Poached Local Pears | Roasted Squash | Berkshire Blue Cheese | Sambal Roasted Pepitas |
Pumpkin White Balsamic Vinaigrette |
Grüner Veltliner, Domaine Ott; Niederosterreich 2015

TORCHON OF HUDSON VALLEY FOIE GRAS

Winter Squash & Local Maple Syrup Purée | Fig Gastrique | Brioche Crumble | Nutmeg |
Brachetto, Bera; Piedmont 2015
Sauternes, Chateau Laribotte; Bordeaux 2011

ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Carrots | Braised Red Cabbage | Caramelized Onions |
Orange Ginger Sweet Soy |
Grenache, Saint Cosme; Rhône Valley 2015
Chateauneuf du Pape, Domaine Lafond; Rhône Valley 2009

CHAR GRILLED BLACK ANGUS FILET MIGNON

Lemongrass Béarnaise | Roasted Asparagus | Crispy Potato & Crab Subric | (Nine Dollar Supplement)
Cabernet Sauvignon, Joey Tensley; Central Coast 2015
Merlot, Chateau Lasségue; Saint Émilion 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

BÛCHE DE NOËL

Chocolate Genoise | Meringue |
Moscato d'Asti, Ceretto; Piedmont 2014
Tokaji, Royal Tokai Company; Hungary 2013

MIGNARDISES

One Hundred Forty Four Dollars
One Hundred Ninety Nine Dollars ~ With Wine Pairings
Two Hundred Forty Five Dollars ~ With Premium Wine Pairings

CHEF OWNER Yono Purnomo

EXECUTIVE SOUS CHEF Matthew Masto

SOUS CHEF Dante Pierotti

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210

CAVIAR SERVICE

TSAR NICOULAI CAVIAR 1OZ

Crème Fraîche | Shallots | Parsley | Egg | Toast Points |
(One Hundred Thirty Nine Dollar Supplement)

FIRST & SECOND COURSES

LINE CAUGHT MONTAUK TUNA TARTARE

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

CHILLED ISLAND CREEK OYSTERS

European Cucumber Acar | Lemongrass | Lampung Mignonette |

GRILLED CAROLINA WHITE SHRIMP

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

TWENTY FOUR HOUR BRAISED WASHINGTON COUNTY PORK BELLY

Silky Cauliflower | “Saté Sauces” | Pickled Blackberries

PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts |
Blini | (Nine Dollar Supplement)

HAND ROLLED VEGETABLE LUMPIA

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

CREAMY LOBSTER BISQUE

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

BABY ARUGULA & RADICCHIO SALAD

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

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Crispy Brussels Sprouts | Cardamom Beurre Rouge | (Nine Dollar Supplement)

DAY BOAT LONG ISLAND TUNA LOIN

Crispy Jasmine Rice | Saffron Tamarind Sauce | Wilted Greens |

HAND ROLLED ROASTED CHESTNUT AGNOLOTTI

Mascarpone | Cardamom Brown Butter | Greene County Oyster Mushrooms |

PAN SEARED GEORGES BANK SEA SCALLOPS

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

ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

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

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

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

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

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

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS “RENDANG”

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

CHAR GRILLED BLACK ANGUS FILET MIGNON

Lemongrass Béarnaise | Roasted Asparagus | Crispy Potato & Crab Subric | (Nine Dollar Supplement)

Three Courses ~ Ninety Six Dollars