



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



JANUARY

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 Masto

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 | Kaffir Lime Foam | 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