



## 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



# JULY

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### NORTH ATLANTIC SEA SCALLOP CRUDO

Radish | Citrus Vinaigrette | Sambal | Tsar Nicoulai Caviar |  
*Rosé Raventos I Blanc, Conca del Riu Anoia 2016*

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

#### LINE CAUGHT CAPE COD HAKE À LA PLANCHA

Whipped Cauliflower | Cassava | Roasted Fava Beans | Lemongrass Beurre Blanc |  
*Riesling, Ravines "Dry", Finger Lakes 2015*

*Riesling, Reichsgrat Von Buhl "Armand", Kabinett, Mosel 2015*

#### SPRING PEA SOUP

Brioche Croûtons | Black Garlic | Lemongrass Foam |  
*Grüner Veltliner, Domaine Ott "Am Berg"; Niederösterreich 2015*  
*Sauvignon Blanc, Galerie "Naissance", Napa Valley 2016*

#### PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Strawberry & Spring Onion Chutney | Rhubarb Gastrique |  
*Moscato d'Asti, Ceretto; Piedmont 2015*  
*Sauternes, Château Violet-Lamothe 2015*

#### ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Carrots | Creamed Celeriac | Caramelized Onions |  
Orange Ginger Sweet Soy |  
*Pinot Noir, Gran Moraine; Yamhill Carlton 2014*

*Grenache, Châteauneuf du Pape, Domaine Lafond "Roc Epine" 2012*

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

"Saté Sauce" Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace |  
*Mencia, Raúl Pérez, Saing Jacques "Ultreia", Bierzo 2016*  
*Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2006*

#### FOUR FAT FOWL "ST STEPHEN"

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

#### BERRY CREAM TORTE

Lemon Gel | Berry Sauce | Raspberry Sorbet | Whipped Cream |  
*Late Harvest Tannat, Alcyone; Uruguay nv*  
*Tokaji, Royal Tokai Company; Hungary 2013*

#### MIGNARDISES

*One Hundred Twenty Nine Dollars*

*Seventy Four Dollars ~ Wine Pairings*

*One Hundred Ten Dollars ~ Premium Wine Pairings*

# FIRST & SECOND COURSES

## NORTH ATLANTIC SEA SCALLOP CRUDO

Radish | Lemongrass Vinaigrette | Sambal | Tsar Nicoulai Caviar | 19

## BAKED ISLAND CREEK OYSTERS

Creamed Thai Basil | Parmesan & Crispy Shallots | 18

## GRILLED CAROLINA WHITE SHRIMP

Cauliflower | Chili Oil | Curried Coconut Milk Sauce | 16

## SLOW COOKED WASHINGTON COUNTY PORK BELLY

Silky Parsnip | “Saté Sauces” | Pickled Strawberries | 16

## PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Strawberry & Spring Onion Chutney | Rhubarb Gastrique | 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

## SPRING PEA SOUP

Brioche Croûtons | Black Garlic | Lemongrass Foam | 14

## ASPARAGUS, FRISÉE & RADISH SALAD

Shaved Egg Yolk | Baby Field Greens | Orange Soy Vinaigrette | 15

## “GADO GADO”: CHOPPED INDONESIAN VEGETABLE SALAD

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

# MAIN COURSES

## LINE CAUGHT CAPE COD HAKE À LA PLANCHA

Whipped Cauliflower | Cassava | Roasted Fava Beans | Lemongrass Beurre Blanc | 36

## DAY BOAT MONTAUK TUNA LOIN

Crispy Jasmine Rice | Coconut Curry Sauce | Swiss Chard | 38

## PAN SEARED GEORGES BANK SEA SCALLOPS

Spring Pea Purée | 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 | Creamed Celeriac | Caramelized Onions |  
Orange Ginger Sweet Soy | 36

## PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Cumin Roasted New Crop Potatoes | Lime Leaf, Candlenut & Foie Gras Sauce |  
| Grapefruit Compote | 36

## DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

“Saté Sauce” Glazed Brussels Sprouts | Hakurei Turnips | 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 | 36

**Four Course Menu**

**NORTH ATLANTIC**

**SEA SCALLOP CRUDO**

Radish | Lemongrass Vinaigrette |  
Sambal | Tsar Nicoulai Caviar |  
*Raventós I Blanc; "Rosé" de Nit;*  
*Conca del Riu Anoia 2016*

**LINE CAUGHT CAPE COD**

**HAKE À LA PLANCHA**

Whipped Cauliflower | Roasted Fava Beans |  
Cassava | Lemongrass Beurre Blanc |  
*Riesling, Reichscrat Von Buhl "Armand"*  
*Pfalz Germany 2015*

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

Cumin Roasted New Crop Potatoes |  
Lime Leaf, Candlenut & Foie Gras Sauce |  
| Grapefruit Compote |  
*Pinot Noir, Sancerre,*  
*Domaine Hippolyte Reverdy;*  
*Loire Valley 2014*

**LEMON PANNA COTTA**

Seasonal Berries | Strawberry Coulis |  
*Moscato d'Asti, Ceretto; Piedmont 2015*

**Four Course Tasting Menu, \$64**

Tailored Wine Selections, \$34

**Traditional Indonesian Rijsttafel**

**DUET OF CHICKEN SATÉ & LUMPIA**

Peanut Sauce |  
Pickled Carrots & Daikon Radish  
*Riesling, Reichscrat Von Buhl "Armand"*  
*Pfalz Germany 2015*

**TAMARIND LOBSTER CURRY SOUP**

Lobster Mousseline | Lampung | Sorrel |

**"GADO GADO"**

Asian Vegetables | Tofu | Hard-Boiled Egg | Tomato | Shrimp Crisp | Peanut Dressing  
*Grüner Veltliner, Domaine Ott*  
*"Am Berg" Niederösterreich 2016*

**TASTING PLATE**

Babi Kecap (Pork Tenderloin),  
Daging Rendang (Braised Short Ribs),  
Bakmi Goreng (Stir Fry Noodles) Nasi (rice) | Krupuk (shrimp chips) Acar (pickled vegetables) |  
*Syrah, Saint Cosme; Cotes-du-Rhone 2016*

**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, \$34