



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



AUGUST

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SEA SCALLOP CRUDO

French Breakfast Radish | Citrus Vinaigrette | Sambal | Tsar Nicoulai Caviar |
Franciacorta Ca' del Bosco; Lombardy, nv
Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims En Magnum nv

LINE CAUGHT CAPE COD HAKE À LA PLANCHA

Whipped Cauliflower | Krupuk | Roasted Fava Beans | Lemongrass Beurre Blanc |
Riesling, Ravines "Dry", Finger Lakes 2015
Riesling, Reichsclat 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 |
Brachetto, Bera; Piedmont 2016
Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Blooming Hill Farm Carrots | Creamed Celeriac |
Caramelized Onions | Orange Ginger Sweet Soy
Côtes du Rhône; E. Guigal; Rhône Valley 2015
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
Rare Wine Co. Historic series "New York Malmsey" Special Reserve mv

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

French Breakfast 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 | Krupuk | 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 Blooming Hill Farm Carrots | Creamed Celeriac |
Caramelized Onions | Orange Ginger Sweet Soy | 36

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Cumin Roasted MX Morningstar Farm 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