



OCTOBER

Chef's Grand Tasting Menu

AMUSE BOUCHE

WILD COPPER RIVER SALMON CRUDO

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

DUTCH HARBOR OCTOPUS À LA PLANCHA

Crispy Forts Ferry Farm La Ratte Potatoes | Maimon Curry Sauce |
Riesling, Reichsclat Von Buhl "Armand", Kabinett, Mosel 2015
Riesling, Hermann K. Wiemer "Dry", Seneca Lake 2017

ROASTED KABOCHA SQUASH SOUP

Japanese Pumpkin Chips | Coconut Foam |
Grüner Veltliner, Domaine Ott "Am Berg"; Niederösterreich 2015
Viognier, Les Vins de Vienne "Rémeage"; Rhone Valley 2015

PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Apple & Leek Chutney | Black Mission Fig Gastrique |
Tokaji, Royal Tokai Company; Hungary 2013
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
Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2006

DUCK FAT ROASTED TENDERLOIN OF NATURAL CERVENA VENISON

"Saté Sauce" Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace |
Mencia, Raúl Pérez, Saint Jacques "Ultreia", Bierzo 2016
Grenache, Domaine de Pégau "Plan Pégau"; Rhone Valley mv

FOUR FAT FOWL "ST STEPHEN"

Fig Jam | Crostini | Dried Fruit, Toasted Nuts & Seeds |
Single Cut IPA "Half Stack"; Queens
Rare Wine Co. Historic series "Charleston Sercial" Special Reserve mv

PUMPKIN DONUT HOLES

Brown Sugar & French Vanilla Crème Fraîche | Ginger Ice Cream |
Late Harvest Tannat, Alcyone; Uruguay nv
Pedro Ximénez, Bodegas Yuste "Aurora"; Jerez mv

MIGNARDISES

One Hundred Twenty Nine Dollars

Seventy Four Dollars ~ Wine Pairings

One Hundred Ten Dollars ~ Premium Wine Pairings

CHEF OWNER Yono Purnomo

EXECUTIVE SOUS CHEF Matthew Masto

SOUS CHEF James Buhrmaster

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210

FIRST & SECOND COURSES

WILD COPPER RIVER SALMON CRUDO

French Breakfast Radish | Citrus Suprêmes | Lemongrass Vinaigrette | Sambal | Calvisius Caviar | 22

BAKED ISLAND CREEK OYSTERS

Creamed Thai Basil | Parmesan & Crispy Shallots | 19

CHARRED DUTCH HARBOR OCTOPUS

Crispy Forts Ferry Farm La Ratte Potatoes | Maimon Curry Sauce | 18

SLOW COOKED WASHINGTON COUNTY PORK BELLY

Silky Parsnip | “Saté Sauces” | Pickled Fuyu Persimmon | 17

PAN SEARED HUDSON VALLEY FOIE GRAS

Galangal, Apple & Leek Chutney | Black Mission Fig 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

ROASTED KABOCHA SQUASH SOUP

Japanese Pumpkin Chips | Coconut Foam | 14

LOCAL ARUGULA SALAD

Palm Sugar Roasted Autumn Squash | Candied Pecans |
Pomegranate Avrils | Ginger Apple Cider Vinaigrette | 16

“GADO GADO”: CHOPPED INDONESIAN VEGETABLE SALAD

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

MAIN COURSES

MID ATLANTIC GOLDEN TILEFISH À LA PLANCHA

Jasmine Rice | Sambal Bell Pepper Nage | 36

DAY BOAT MONTAUK TUNA LOIN

Coconut Milk Polenta | Warm Kaffir Lime Vinaigrette | Braised Greens | 38

PAN SEARED GEORGES BANK SEA SCALLOPS

Creamy Parsnip | 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 Local Carrots | Sweet Potato |
Crispy Leeks | Orange Ginger Sweet Soy | 36

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

House Spice Roasted Fingerling Potatoes |
Lime Leaf, Candlenut & Foie Gras Sauce | Fig Compote | 36

DUCK FAT ROASTED TENDERLOIN OF NATURAL CERVENA VENISON

“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