



## Featured Farms, Artisans & Producers

Adirondack Cheese Company | Barneveld, New York  
Berkshire Blue Cheese | Great Barrington, Massachusetts  
Buhrmaster Farms | Glenville, New York  
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  
Highland Hollow | Schoharie, 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  
Yellow Bell Farm | Red Hook, New York



# NOVEMBER

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### GULF OF MAINE 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, Reichscrat Von Buhl "Armand", Kabinett, Mosel 2015*  
*Riesling, Hermann K. Wiemer "Dry", Seneca Lake 2017*

#### ROASTED KABOCHA SQUASH SOUP

Indonesian Curry | 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 |  
*Gewurztraminer, Pierre Sparr, "Mambourg", Grand Cru; Alsace 2011*  
*Sauternes, Château Violet-Lamothe; Bordeaux 2015*

#### ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato |  
Crispy Leeks | Orange Ginger Sweet Soy  
*Côtes du Rhône; E. Guigal; Rhône Valley 2015*  
*Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2014*

#### 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*

#### ADIRONDACK CHEDDAR

House Mustard | Pretzel Crisp | 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

# FIRST & SECOND COURSES

## GULF OF MAINE 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

Indonesian Curry | 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

**Four Course Autumn Menu**  
**AMUSE BOUCHE**

**BAKED ISLAND CREEK OYSTERS**  
Creamed Thai Basil | Parmesan & Crispy Shallots |  
*Franciacorta, Ca' del Bosco "Brut Prestige"; Lombardy, nv*

**DAY BOAT MONTAUK TUNA LOIN**  
Coconut Milk Polenta | Warm Kaffir Lime Vinaigrette | Braised Greens |  
*Riesling, Hermann J. Wiemer "Dry"; Seneca Lake 2017*

**PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST**  
House Spice Roasted Fingerling Potatoes |  
Lime Leaf, Candlenut & Foie Gras Sauce | Fig Compote |  
*Pinot Noir, Domaine Michel Juillot, Burgundy 2015*

**SAMASCOTT ORCHARDS APPLE & CRANBERRY CRUMBLE**  
Candied Ginger | Black Mission Fig Ice Cream  
*Tokaji, Royal Tokai Company; Hungary 2013*

**MIGNARDISES**

**Four Course Tasting Menu, \$64**  
Tailored Wine Selections, \$34

**Traditional Indonesian Rijsttafel**  
**AMUSE BOUCHE**

**DUET OF CHICKEN SATÉ & LUMPIA**  
Peanut Sauce | Pickled Carrots & Daikon Radish  
*Riesling, Reichsrat Von Buhl "Armand" Pfalz Germany 2015*

**TAMARIND LOBSTER CURRY SOUP**  
Lobster Mousseline | Lampung | Sorrel |  
*Pinot Blanc, Domaine Barmès-Buecher "Rosenberg" Alsace 2016*

**"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) |  
*Grenache, E. Guigal; Cotes-du-Rhone 2015*

**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, \$42