



NEW YEAR'S EVE MMXIX

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SEA SCALLOP 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 nv En Magnum

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Lemongrass Beurre Blanc | Cardamom Beurre Rouge |
Viognier, Les Vins de Vienne "Rémeage"; Rhône 2015
Chardonnay, Domaine Charlopin Bourgogne Blanc; Burgundy 2012

LOCAL ARUGULA SALAD

Palm Sugar Roasted Autumn Squash | Candied Pecans |
Pomegranate Avrils | Ginger Apple Cider Vinaigrette |
Malvasia/ Gewürztraminer, Juve & Camps "Gregal" 2014 En Magnum
Grüner Veltliner, Loimer "Langenlois" Kamptal 2014 En Magnum

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts |
Gewurztraminer, Pierre Sparr, "Mambourg", Grand Cru; Alsace 2011
Sauternes, Château Violet-Lamothe; Bordeaux 2015

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

House Spice Roasted Fingerling Potatoes |
Lime Leaf, Candlenut & Foie Gras Sauce | Fig Compote |
Côtes du Rhône; E. Guigal; Rhône Valley 2015
Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2014

CHAR GRILLED BLACK ANGUS FILET MIGNON

Lemongrass Béarnaise | Roasted Asparagus | Crispy Potato & Crab Subric |
Mencia, Raúl Pérez, Saint Jacques "Ultreia", Bierzo 2016
Grenache, Domaine de Pégau "Plan Pégau"; Rhone Valley nv

ADIRONDACK CHEESE CO. "OLD FASHIONED CHEDDAR"

House Made Pretzel Chips | Spicy Mustard | Roasted Nuts & Seeds |
Single Cut "Billy Half Stack" IPA; Queensborough, New York

BÛCHE DE NOËL

Chocolate Genoise | Meringue |
Moscato d'Asti, Ceretto; Piedmont 2014
Tokaji, Royal Tokai Company; Hungary 2013

MIGNARDISES

One Hundred Forty Nine Dollars

Two Hundred Twenty Eight Dollars ~ With Wine Pairings

Two Hundred Seventy Five Dollars ~ With Premium Wine Pairings

CAVIAR SERVICE

CALVISIUS WHITE STURGEON CAVIAR 1OZ

Crème Fraîche | Shallots | Parsley | Egg | Blini |
(One Hundred Forty Nine Dollar Supplement)

FIRST & SECOND COURSES

NORTH ATLANTIC SEA SCALLOP CRUDO

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

CHILLED ISLAND CREEK OYSTERS

Lime Foam | Cucumber Acar | Shiso |

DUTCH HARBOR OCTOPUS À LA PLANCHA

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

SLOW COOKED WASHINGTON COUNTY PORK BELLY

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

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts |
Blini | (Twelve Dollar Supplement)

HAND ROLLED VEGETABLE LUMPIA

Carrots | Cabbage | Shiitake Mushrooms | Sweet Chili | Kecap Manis | Pea Tendrils |

CREAMY LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Mousseline Agnolotti | Red Ribbon Sorrel |

LOCAL ARUGULA SALAD

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

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Crispy Brussels Sprouts | Cardamom Beurre Rouge | (Twelve Dollar Supplement)

DAY BOAT LONG ISLAND TUNA LOIN

Crispy Jasmine Rice | Saffron Tamarind Sauce | Wilted Greens |

HAND ROLLED ROASTED CHESTNUT AGNOLOTTI

Mascarpone | Cardamom Brown Butter | Greene County Oyster Mushrooms |

PAN SEARED GEORGES BANK SEA SCALLOPS

Kaffir Lime Cilantro Emulsion | Greene County Oyster Mushrooms | Roasted Cauliflower |

ROASTED STONEY MOUNTAIN FARM SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato |
Crispy Leeks | Orange Ginger Sweet Soy |

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

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

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

“Saté Sauce” Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace |

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS “RENDANG”

Short Rib Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

HIGHLAND HOLLOW FARM BEEF WELLINGTON FOR TWO

Hudson Valley Foie Gras | Bulich Farm Mushroom Duxelle | Roasted Asparagus |
Sauce Bordelaise | Potatoes Robuchon | (Twenty Dollar Supplement)

Three Courses ~ Ninety Eight Dollars