



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
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



JANUARY

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SEA SCALLOP CRUDO

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

CHARRED DUTCH HARBOR OCTOPUS À LA PLANCHA

Crispy Potatoes | Maimon Curry Sauce |
Riesling, Trimbach; Alsace 2014
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

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts | Blini |
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 Thirty Five Dollars
Seventy Nine Dollars ~ Wine Pairings
One Hundred Fifteen Dollars ~ Premium Wine Pairings

CHEF OWNER Yono Purnomo

EXECUTIVE SOUS CHEF Matthew Masto

SOUS CHEF James Buhrmaster

FIRST & SECOND COURSES

NORTH ATLANTIC SEA SCALLOP CRUDO

Winter 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 Winter 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 Menu

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, Cyprien Arlaud, Burgundy 2016

SAMASCOTT ORCHARDS APPLE & CRANBERRY CRUMBLE

Candied Ginger | Black Mission Fig Ice Cream
Tokaji, Royal Tokai Company; Hungary 2013

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, Ratzenberger "Steeger St. Jost" Feinherb, Mittelrhein, Germany 2011

TAMARIND LOBSTER CURRY SOUP

Lobster Mousseline | Lampung | Sorrel |
Viura. Muga, Rioja 2017

"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