

SAINT VALENTINE'S DAY

CAVIAR SERVICE

TSAR NICOULAI CAVIAR 1OZ

Crème Fraîche | Shallots | Parsley | Egg | Toast Points |
(One Hundred Thirty Nine Dollar Supplement)

FIRST & SECOND COURSES

LINE CAUGHT MONTAUK FLUKE CRUDO

Cara Cara Orange | Lemongrass Vinaigrette | Kaffir Foam |

BAKED ISLAND CREEK OYSTERS

Buddha's Hand Sauce Grenobloise | Crispy Shallots |

TWENTY FOUR HOUR BRAISED WASHINGTON COUNTY PORK BELLY

Silky Cauliflower | "Saté Sauces" | Pickled Fuyu Persimmon |

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Bitter Chocolate Sauce | Strawberry & Tellicherry Pepper Coulis |
(Nine Dollar Supplement)

MIGLIORELLI FARM'S ROASTED CARROTS & BEET SALAD

R&G Cheese Maker's Chèvre | Marcona Almonds | Minus 8 Vinaigrette |

Tono's LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster | Red Ribbon Sorrel | Lampung |

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke Purée | Glazed Carrots | Tahitian Vanilla Beurre Blanc | (Nine Dollar Supplement)

PAN ROASTED GULF OF MAINE SALMON

Shaved Black Truffles | Parsnip Purée | Roasted Parsnip | Truffle Fumet | (Nine Dollar Supplement)

HAND ROLLED LOCAL MUSHROOM AGNOLOTTI

Soy Mushroom Broth | Enoki Mushrooms |

BLACK ANGUS BEEF WELLINGTON FOR TWO

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

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

Hazelnut Quinoa | Lime Leaf, Candlenut & Foie Gras Sauce | Winter Squash | Cranberry Chutney |

DUCK FAT ROASTED RIB EYE OF ICELANDIC LAMB

"Saté Sauce" Glazed Brussels Sprouts | Cumin Whipped Potatoes | 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

Three Courses ~ Eighty Six Dollars

SAINT VALENTINE'S DAY



Cupid's Tasting Menu

AMUSE BOUCHE

LINE CAUGHT MONTAUK FLUKE CRUDO

Cara Cara Orange | Lemongrass Vinaigrette | Kaffir Foam |
Rosé Raventos I Blanc, Conca del Riu Anoia 2012
Champagne Bérêche "Réserve" En Magnum nv

Yono's LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster | Red Ribbon Sorrel | Lampung |
Viognier, Les Vins de Vienne "Rémeage Blanc"; Rhône Valley 2015
Riesling, Ravines; Finger Lakes 2016

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Bitter Chocolate Sauce | Strawberry & Tellicherry Pepper Coulis |
Gewürztraminer, Bott Geyl "Les Eléments"; Alsace, France 2014
Sauternes, Chateau Laribotte 2012

HAND ROLLED LOCAL MUSHROOM AGNOLOTTI

Soy Mushroom Broth | Enoki Mushrooms |
Tempranillo, Cune Crianza; Rioja 2015 En Jeroboam
Blafränkisch, Prieler "Johanneshöhe"; Burgeland 2013

DUCK FAT ROASTED DRY AGED BLACK ANGUS BEEF

Roasted Shallots | Crispy Potato | Cardamom Bordelaise |
Zinfandel, Martinelli; Russian River Valley 2015
Cabernet Sauvignon, Chateau Meyney; Saint Éstephe 2012

MOLTEN LAVA RED VELVET CAKE

Whipped Cream | Mission Fig Ice Cream | Cocoa Nibs |
Brachetto, Bera; Piedmont 2015
Tokaji, Royal Tokaji Co.; Hungary nv

MIGNARDISES

One Hundred Nineteen Dollars

One Hundred Eighty Nine Dollars ~ With Wine Pairings

Two Hundred Twenty Dollars ~ With Premium Wine Pairings

CHEF OWNER Yono Purnomo

EXECUTIVE SOUS CHEF Matthew Masto

SOUS CHEF James Buhmaster