



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



SPRING

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SEA SCALLOP CRUDO

Spring Radish | Preserved Pineapple | Lemongrass Vinaigrette | Sambal | Calvisius Caviar |
"Rose" Raventos I Blanc "De Nit"; Conca Del Riu Anoia, 2016
Champagne Bérêche et Fils "Brut Reserve" Montagne de Reims nv

CHARRED DUTCH HARBOR OCTOPUS À LA PLANCHA

Crispy Potatoes | Maimon Curry Sauce |
Riesling, Trimbach; Alsace 2014
Riesling, Empire Estate "Dry", Finger Lakes 2017

SPRING ASPARAGUS SOUP

Sweet Soy & Fermented Garlic Purée | Lemongrass Foam |
Grüner Veltliner, Domaine Ott "Am Berg" Niederosterrich 2017
Clairette/Grenache Blanc; Domaine Les Clos des Cazaux; Rhône 2016

PAN SEARED HUDSON VALLEY FOIE GRAS

Brioche | Rhubarb Compote | Pickled Pineapple |
Gewurztraminer, Joseph Cattin; Alsace 2017
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 |
Blaufränkisch; Prieler "Johanneshohe"; Burgenland, Austria 2015
Montepulciano, De Fermo, "Concrete", Abruzzo 2017

DUCK FAT ROASTED RIB EYE OF SPRING LAMB

"Saté Sauce" Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace |
Mencia, Raúl Pérez, Saint Jacques "Ultreia", Bierzo 2016
Syrah, Piedrasassi "PS"; Santa Barbara 2017

FOUR FAT FOWL "ST STEPHEN"

Mango Compote | Focaccia Toast | Dried Fruit, Toasted Nuts & Seeds |
Moscato, Ceretoo' Piedmont 2016
Riesling Aulselese; Dr. Hermann "Erdener Prälat"; Mosel. 2009

DONUT HOLES

Coconut Glaze | Toasted Coconut | Coconut Ice Cream |
Grenache, Domaine la Tour Vieille, "Rimage"; Banyuls 2016
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

FIRST & SECOND COURSES

NORTH ATLANTIC SEA SCALLOP CRUDO

Spring Radish | Preserved Pineapple | Lemongrass Vinaigrette | Sambal | Calvisius Caviar | 22

BAKED ISLAND CREEK OYSTERS

Creamed Thai Basil | Parmesan & Crispy Shallots | 19

CHARRED DUTCH HARBOR OCTOPUS

Crispy Smashed Potatoes | Maimon Curry Sauce | 18

SLOW COOKED WASHINGTON COUNTY PORK BELLY

Creamed Onions | “Saté Sauces” | Preserved Green Strawberries | 17

PAN SEARED HUDSON VALLEY FOIE GRAS

Brioche | Rhubarb Compote | Pickled Pineapple | 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

SPRING ASPARAGUS SOUP

Sweet Soy & Fermented Garlic Purée | Lemongrass Foam | 14

ROASTED CARROT SALAD

Adirondack Cheddar | Curried Pistachios | Ginger Coriander 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

Blue Crab Risotto | Lemongrass Broth | 36

DAY BOAT MONTAUK TUNA LOIN

Coconut Milk Polenta | Blistered Shishitos | Sweet & Sour Tamarind Fumet | 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

Indonesian Spiced New Crop Potatoes |
Lime Leaf, Candlenut & Foie Gras Sauce | Passion Fruit Compote | 36

DUCK FAT ROASTED RIB EYE OF SPRING LAMB

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