



## 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, Dr. Thanisch "Bernkasteler Badstube", Kabinett; Mosel 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 |  
*Blaifränkisch; Prieler "Johanneshöhe"; Burgenland, Austria 2015*  
*Merlot, Tenuta Luce "Lucente" Tuscany 2016*

#### DUCK FAT ROASTED RIB EYE OF DOMESTIC LAMB

"Saté Sauce" Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace |  
*Mencia, Raúl Pérez, Saint Jacques "Ultreia", Bierzo 2016 En Magnum*  
*Grenache, Châteauneuf du Pape, Domaine LaFond; Rhône 2011*

#### ADIRONDACK CHEDDAR

Mango Compote | Focaccia Toast | Dried Fruit, Toasted Nuts & Seeds |  
*Moscato Promesa, Valdespino, Jerez nv*  
*Rare Wine Co. Historic Series "Charleston Sercial" Special Reserve mv*

#### COCONUT MANGO RICE PUDDING

Arborio Rice | Salted Macadamia Nut Brittle |  
*Moscato, Cereto' Piedmont 2017*  
*Riesling Auselese; Dr. Hermann "Erdener Prälat"; Mosel. 2008*

### MIGNARDISES

*One Hundred Thirty Five Dollars*

*Seventy Nine Dollars ~ Wine Pairings*

*One Hundred Fifteen Dollars ~ Premium Wine Pairings*

**CHEF OWNER** Yono Purnomo

**SOUS CHEF** Dante Pierotti

## 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  
TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210

### **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 Glace | 42

### **TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS "RENDANG"**

Short Rib Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili | 36