



## Featured Farms, Artisans & Producers

Adirondack Cheese Company | Barneveld, New York  
Berkshire Blue Cheese | Great Barrington, Massachusetts  
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  
Cowbella Butter | Schoharie, New York  
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  
Lovers Leap Farms | Kinderhook, 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  
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



# AUTUMN

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### NORTH ATLANTIC SEA SCALLOP CRUDO

Shaved Apple | Pomegranate Avrils | Lemongrass Vinaigrette | Sambal | Calvisius Caviar | 22  
*"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 |  
*Grillo, Valle Dell'Acate "Zagra"; Sicily 2017*  
*Riesling, Empire Estate "Dry", Finger Lakes 2017*

#### KABOCHA SQUASH VELOUTÉ

Japanese Pumpkin Chips | Curry 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 | Fuyu Persimmon | Preserved Apple |  
*Gewurztraminer, Joseph Cattin; Alsace 2017*  
*Sauternes, Château Violet-Lamothe; Bordeaux 2015*

#### ROASTED SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato Purée |  
Crispy Leeks | Orange Ginger Sweet Soy |  
*Compañia de Vinos Telmo Rodriguez "Dehesa Gago"; Toro 2018*  
*Merlot, Arcanum "il Fauno" Tuscany 2015*

#### DUCK FAT ROASTED RIB EYE OF CERVENA VENISON

"Saté Sauce" Glazed Brussels Sprouts | Hakurei Turnips | Curry Coconut Milk Demi Glace | 42  
*Montepulciano d'Abruzzo, Podere Castorani "Cadetto; Abruzzo" 2016*  
*Grenache, Châteauneuf du Pape, Domaine LaFond; Rhône 2011*

#### ADIRONDACK CHEDDAR

Fig Yuzu Compote | Crostini | Dried Fruit, Toasted Nuts & Seeds |  
*Inocente, Valdespino, Jerez nv*  
*Rare Wine Co. Historic Series "Charleston Sercial" Special Reserve mv*

#### PUMPKIN DOUGHNUT HOLES

Brown Sugar Sauce | Vanilla Ice Cream |  
*Moscatel Promesa, Valdespino, Jerez nv*  
*Grenache; Domaine La Tour Vieille "Rimage"; Banyuls. 2016*

### MIGNARDISES

*One Hundred Thirty Nine Dollars*  
*Seventy Nine Dollars ~ Wine Pairings*  
*One Hundred Nineteen Dollars ~ Premium Wine Pairings*

**CHEF OWNER** Yono Purnomo

# FIRST & SECOND COURSES

## NORTH ATLANTIC SEA SCALLOP CRUDO

Shaved Apple | Pomegranate Avrils | Lemongrass Vinaigrette | Sambal | Calvisius Caviar | 22

## BAKED ISLAND CREEK OYSTERS

Creamed Kale & Thai Basil | Parmesan & Crispy Shallots | 19

## CHARRED DUTCH HARBOR OCTOPUS

Crispy Smashed Potatoes | Maimon Curry Sauce | 18

## SLOW COOKED WASHINGTON COUNTY PORK BELLY

Japanese Pumpkin | “Saté Sauces” | Pickled Fuji Apple | 17

## PAN SEARED HUDSON VALLEY FOIE GRAS

Brioche | Fuyu Persimmon | Preserved Apple | 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

## KABOCHA SQUASH VELOUTÉ

Japanese Pumpkin Chips | Curry Foam | 14

## RADICCHIO & ARUGULA SALAD

Four Fat Fowl St Stephen | Granny Smith Apple | Pumpkin Seed Vinaigrette | Candied Walnuts | 16

## “GADO GADO”: CHOPPED INDONESIAN VEGETABLE SALAD

Tofu | Hard Boiled Feather Ridge Hen Egg | Tomato | Potato | Peanut Sauce | Shrimp Crackers | 14

# MAIN COURSES

## LINE CAUGHT MID ATLANTIC STRIPED BASS À LA PLANCHA

Blue Crab Risotto | Lemongrass Broth | 38

## DAY BOAT MONTAUK TUNA LOIN

Coconut Milk Polenta | Blistered Shishitos | Sweet & Sour Tamarind Fumet | 38

## PAN SEARED GEORGES BANK SEA SCALLOPS

Creamy Squash | Greene County Oyster Mushrooms | Roasted Cauliflower | 38

## CRISPY SKIN CHICKEN BREAST

Prosciutto | Shiitake & Champignon Mushrooms | California Pistachios | Madeira Cream Sauce | 29

## ROASTED LOVER’S LEAP FARM SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato Purée |  
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 | Asian Pear Purée | 36

## DUCK FAT ROASTED RIB EYE OF CERVENA VENISON

“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