



NEW YEAR'S EVE MMXX

Chef's Grand Tasting Menu

AMUSE BOUCHE

LONG ISLAND FLUKE CRUDO

Shaved Samascott Orchard Apple | Pomegranate Avrils | Lemongrass Vinaigrette | Calvisius Caviar |
Glera/ Chardonnay, Scarpetta; Prosecco, 2017
Champagne Bérèche et Fils "Brut Reserve" Montagne de Reims nv

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Cardamom Beurre Rouge |
Viognier, Les Vins de Vienne "Rémeage"; Rhône 2016
Chardonnay, Pierre-Yves Colin-Morey "Le Terezin" 1er Cru; Puligny Montrachet 2011

RADICCHIO & ARUGULA SALAD

Four Fat Fowl St Stephen | Honey Crisp Apple | Pumpkin Seed Vinaigrette | Candied Walnuts |
Malvasia, Juve & Camps "Gregal" 2014 En Magnum
Grüner Veltliner, Loimer "Langenlois" Kamptal 2014 En Magnum

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Brioche | Fuyu Persimmon | Black Mission Fig |
Gewurztraminer, Joseph Cattin; Alsace 2017
Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato Purée |
Crispy Leeks | Orange Ginger Sweet Soy |
Mencia, Raúl Perez "Ultreia" Saint Jacques; Bierzo, 2016
Grenache, Clos de Papes; Châteauneuf du Pape, 2009 En Magnum

BLACK ANGUS BEEF WELLINGTON

Sullivan County Foie Gras | Bulich Farm Mushroom Duxelle | Roasted Asparagus |
Sauce Bordelaise | Potatoes Robuchon |
Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2015
Cabernet Sauvignon, Chateau Langlais : Puisseguin Saint Emilion 2009 En Magnum

ADIRONDACK CHEESE CO. "OLD FASHIONED CHEDDAR"

House Made Pretzel Chips | Spicy Mustard | Roasted Nuts & Seeds |
Single Cut "Billy Half Stack" IPA; Queensborough, New York
Rare Wine Co. Historic Series "Charleston Sercial" Special Reserve mv

BÛCHE DE NOËL

Chocolate Genoise | Meringue |
Grenache, Domaine La Tour Vielle "Rimage"; Banyuls 2015
Tokaji, Royal Tokai Company; Hungary 2013

MIGNARDISES

One Hundred Forty Nine Dollars
Eighty Five Dollars ~ Wine Pairings
One Hundred Forty Nine Dollars ~ Premium Wine Pairings

CHEF OWNER Yono Purnomo

CHEF DE CUISINE Nestor Pla

CAVIAR SERVICE

CALVISIUS WHITE STURGEON CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Sieved Feather Ridge Farm Hen Egg | Blini |
(One Hundred Forty Nine Dollar Supplement)

FIRST COURSE

LONG ISLAND FLUKE CRUDO

Shaved Samascott Orchard Apple | Pomegranate Avrils | Lemongrass Vinaigrette | Calvisius Caviar |

CHILLED ISLAND CREEK OYSTERS

Lime Foam | Cucumber Acar | Shiso |

CHARRED DUTCH HARBOR OCTOPUS

Confit Magic Molly Potatoes | Maimon Curry Sauce |

SLOW COOKED WASHINGTON COUNTY PORK BELLY

Silky Parsnip | “Saté Sauces” | Pickled Fuyu Persimmon |

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Galangal, Caramelized Apple & Onion Chutney | Spice Roasted Walnuts |
Blini | (Twelve Dollar Supplement)

CREAMY LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Mousseline Agnolotti | Red Ribbon Sorrel |

RADICCHIO & ARUGULA SALAD

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

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchoke | Crispy Brussels Sprouts | Cardamom Beurre Rouge | (Fourteen Dollar Supplement)

DAY BOAT MONTAUK TUNA LOIN

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

PAN SEARED GEORGES BANK SEA SCALLOPS

Creamy Squash | Greene County Oyster Mushrooms | Roasted Cauliflower |

HAND ROLLED ROASTED CHESTNUT AGNOLOTTI

Mascarpone | Cardamom Brown Butter | Greene County Oyster Mushrooms | Pecorino |

ROASTED LOVER’S LEAP FARM SUCKLING PIG

Citrus Ginger Poached Local Carrots | Sweet Potato Purée |
Crispy Leeks | Orange Ginger Sweet Soy |

PAN ROASTED MAPLE LEAF FARM’S DUCK BREAST

Indonesian Spiced New Crop Potatoes |
Lime Leaf, Candlenut & Foie Gras Sauce | Asian Pear Purée |

DUCK FAT ROASTED CERVENA VENISON LOIN

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

BLACK ANGUS BEEF WELLINGTON FOR TWO

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



Happy New Year 2020!

BÛCHE DE NOËL

Chocolate Genoise | Meringue | Buttercream |
Banyuls Rimage; Domaine La Tour Vielle; Rhône 2015 12

DONNA'S CLASSIC FRENCH VANILLA CHEESECAKE

Fruit Compote | Vanilla Tuile |
Sauternes, Château Laribotte; Bordeaux, France 2011 15

CHOCOLATE PECAN TART

Salted Pretzels | Whipped Cream | Vanilla Bean Ice Cream
Malmsey Madeira, Rare Wine Co. Historic Series "New York" MV 12

PUMPKIN DONUT HOLES

Brown Sugar & French Vanilla Crème Fraîche | Ginger Ice Cream |
Late Harvest Furmint, Royal Tokaji; Hungary 2015

KOLAK PISANG; INDONESIAN BANANAS FOSTER

Pandan | Tropical Liqueurs | Palm Sugar | Vanilla Ice Cream |
Late Harvest Tannat, Viñedo de los Vientos "Alcyone"; Uruguay nv 12

CHOCOLATE RENDEZVOUS

Chocolate Ganache | Raspberry | Chocolate Mousse | Lady Fingers |
Milk Chocolate |
Brachetto Bera; Piedmont 2054 13
Banyuls Rimage; Domaine La Tour Vielle; Rhône 2013 12

HOUSE MADE ICE CREAM OR SORBET

Daily Selections |

PASTRY CHEF/ OWNER Donna Purnomo

PASTRY SOUS CHEF Paula Weaver

Three Courses ~ Ninety Eight Dollars