



JUNE

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Watermelon Mignonette | Calvisius Caviar |
"Rose" Raventos I Blanc "De Nit"; Conca Del Riu Anoia, 2016
Champagne Laherte Frères "Brut, Ultradition" Chavot nv

CHARRED DUTCH HARBOR OCTOPUS

Confit Potatoes | Heirloom Tomatoes | Hearts of Palm | Sauce Romesco | Castelvetro Olive |
Grillo, Valle Dell'Acate "Zagra"; Sicily 2017
Riesling, Empire Estate "Dry", Finger Lakes 2017

SWEET CORN VELOUTÉ

Lover's Leap Farm "Cracklin" | Buttermilk Basil Crema | Aleppo Pepper | Charred Corn |
Grüner Veltliner, Domaine Ott "Am Berg" Niederosterrich 2017
Clairette/Grenache Blanc; Domaine Les Clos des Cazaux; Rhône 2016

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Marmalade | Marcona Almond Butter | Country Toast | Sel Gris |
Gewurztraminer, Joseph Cattin; Alsace 2017
Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Herbed Marble Paffenroth Garden Potatoes | Squash | Bell Pepper | Charred Leek Coulis |
Fried Radish | Orange Ginger Sweet Soy |
Compañia de Vinos Telmo Rodriguez "Dehesa Gago"; Toro 2018
Merlot, Arcanum "il Fauno" Tuscany 2015

SLOW BRAISED BEEF CHEEKS "RENDANG"

Vegetable Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |
Montepulciano d'Abruzzo, Podere Castorani "Cadetto; Abruzzo" 2016
Grenache, Châteauneuf du Pape, Domaine LaFond; Rhône 2011

NETTLE MEADOW FARM'S BLOOMEY RIND CHEESE

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

CITRUS PAVLOVA

Meringue | Citrus Curd Mousse | Fresh Berries | Candied Zest |
Moscato d'Asti; Vietti; Piedmont 2017 Grenache; Domaine La Tour Vieille "Rimage"; Banyuls. 2016

MIGNARDISES

One Hundred Forty Nine Dollars
Seventy Nine Dollars ~ Wine Pairings
One Hundred Nineteen Dollars ~ Premium Wine Pairings

FIRST COURSE

NORTH ATLANTIC SEA SCALLOP CRUDO

Honeydew Melon | Hass Avocado | Serrano Chili | Pickled Green Tomato | Sorrel Oil |

BLACK PLUM SALAD

Sun Sprout Farm Chioggia Beets | Rhubarb | Arugula |
Watermelon Radish | Lemon Ginger Vinaigrette |

CHARRED DUTCH HARBOR OCTOPUS

Confit Potatoes | Heirloom Tomatoes | Hearts of Palm | Sauce Romesco | Castelvetrano Olive |

SLOW COOKED LOCAL PORK BELLY

Creamy Sunchoke | "Saté Sauces" | Plum Relish |

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Marmalade | Marcona Almond Butter | Country Toast | Sel Gris | (Nine Dollar Supplement)

SWEET CORN VELOUTÉ

Lover's Leap Farm "Cracklin" | Buttermilk Basil Créma | Aleppo Pepper | Charred Corn |

CRISPY CHESAPEAKE BAY SOFT SHELL CRAB

Krista's Kimchi | Lemongrass Ponzu | Sesame Aioli |

MAIN COURSES

LINE CAUGHT ALASKAN HALIBUT À LA PLANCHA

Confit Tarragon Tomatoes | Asparagus | Toasted Quinoa | Coriander Fennel Purée |

PAN SEARED GEORGES BANK SEA SCALLOPS

Poughkeepsie Farm Project Courgette | Locally Foraged Fiddlehead Ferns |
House Smoked Bacon | Wild Hive Polenta | Citrus Shallot Soubise |

LOVER'S LEAP FARM SUCKLING PIG

Herbed Marble Paffenroth Garden Potatoes | Squash | Bell Pepper | Charred Leek Coulis |
Fried Radish | Orange Ginger Sweet Soy |

ROASTED MAPLE LEAF FARM'S DUCK BREAST

Sweet Potato | Lacinato | Smoked Eggplant "Caviar" |
Lime Leaf, Candlenut & Foie Gras Sauce | Blackberry Gastrique |

SLOW BRAISED BEEF CHEEKS "RENDANG"

Vegetable Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Course Prix Fixe ~ Seventy Eight Dollars

CHEF OWNER Yono Purnomo **CHEF DE CUISINE** Krista Espinal **EXECUTIVE SOUS CHEF** Ian O'Leary