



AUTUMN

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Blood Orange Mignonette | Calvisius Caviar |
Glera, Scarpetta ; Veneto, 2018

Champagne Gaston Chiquet "Brut, Tradition" Dizy nv

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Bok Choy | Yonos' Sambal Caviar | Pickled Enoki Mushrooms |
Grüner Veltliner, Schlosskellerei Gobelsburg; Kamptal 2019
Riesling, Empire Estate "Dry", Finger Lakes 2017

LONG ISLAND CHEDDAR SQUASH VELOUTÉ

Beurre Noisette | Local Maple Tuile | Lemongrass Crème |
Chardonnay, Matthiasson; Napa Valley 2009

Chardonnay; Les Héritiers du Comtes Lafond; Mâcon-Villages 2019

PAN SEARED HUDSON VALLEY FOIE GRAS

Turkish Fig Compote | Pistachio Butter | Rye Marble Toast | Black Lava Salt |
Gewurztraminer, Domaine Zind Humbrecht; Alsace 2018

Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Rigor Hill Cipollini Onions | Rutabaga | Smoked D'Anjou Pear |
"Cracklin" | Orange Ginger Sweet Soy |

Cabernet Franc, Hermann J. Weimer; Seneca Lake 2018

Syrah, Piedrasassi "P.S." Santa Barbara 2018

DUCK FAT ROASTED CERVENA VENISON SIRLOIN

Cardamom & Coconut Milk Parsnip Purée | Sweet Soy Brussels Sprouts |
Rigor Hill Farm Celeriac Chips | Pomegranate Demi Glace |

Grenache, Les Garrigues; Cote Du Rhone 2017

Grenache, Chateau Xavier, Gigondas 2016

NETTLE MEADOW FARM'S BLOOMEY RIND CHEESE

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

Amontillado, "Los Arcos Reserve", Lustau; Jerez NV

RHUBARB PAVLOVA

Meringue | Citrus Curd Mousse | Fresh Berries | Candied Zest |
Moscato d'Asti; Vietti; Piedmont 2018

RieslingWeis Vineyards "Winzer Select, Riesling A"; Finger Lakes 2018

MIGNARDISES

One Hundred Forty Nine Dollars

Seventy Nine Dollars ~ Wine Pairings

One Hundred Nineteen Dollars ~ Premium Wine Pairings

FIRST COURSE

ATLANTIC YELLOWFIN TUNA TARTARE

Beetroot Radish Kimchi | Cucumber Lime Foam | Black Tahini | Cured Feather Ridge Farm Egg Yolk |

GRILLED CHICORY SALAD

Radicchio | Pumpkin | 5 Spiced Pepitas | Speck | Local Apple Cider Vinaigrette |

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Bok Choy | Yonos' Sambal Caviar | Pickled Enoki Mushrooms |

SLOW COOKED LOCAL PORK BELLY

Tamarind Sweet Potato Purée | "Saté Sauces" | Carrot & Leek Nest | Quince Reduction |

PAN SEARED HUDSON VALLEY FOIE GRAS

Turkish Fig Compote | Pistachio Butter | Rye Marble Toast | Black Lava Salt | (Nine Dollar Supplement)

LONG ISLAND CHEDDAR SQUASH VELOUTÉ

Beurre Noisette | Local Maple Tuile | Lemongrass Crème |

MAIN COURSES

LINE CAUGHT FURIKAKE CRUSTED ATLANTIC TUNA

House Kim Chi Nasi Goreng | Hot Spring Egg | Wakame |

PAN SEARED GEORGES BANK SEA SCALLOPS

Roasted Fennel Bulb | Cracked Farro "Risotto" |
Chrissy B's Acorn Squash Velouté | Golden Delicious Apple Gremolata |

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Rigor Hill Cipollini Onions | Rutabaga | Smoked D'Anjou Pear |
"Cracklin'" | Orange Ginger Sweet Soy |

ROASTED MAPLE LEAF FARM'S DUCK BREAST

Wild Mushrooms | Hilltop Acres Cruciferous | Wild Hive Polenta |
Cranberry Port Gastrique | Lime Leaf Candlenut & Foie Gras Sauce

DUCK FAT ROASTED CERVENA VENISON SIRLOIN

Cardamom & Coconut Milk Parsnip Purée | Sweet Soy Brussels Sprouts |
Rigor Hill Farm Celeriac Chips | Pomegranate Demi Glace |

SLOW BRAISED BEEF SHORT RIB "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

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210