



NEW YEAR'S EVE MMXX

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SCALLOP CRUDO

Long Island Heirloom Apple | Pomegranate Avrils | Meyer Lemon Pearls | Calvisius Caviar |
Glera/ Chardonnay, Scarpetta; Prosecco, 2017
Champagne Laherte Frères "Brut, Ultradition" Chavot nv En Magnum

BUTTER POACHED MAINE LOBSTER TAIL

Fondant Parsnip | Cardamom Beurre Rouge |
Viognier, Les Vins de Vienne "Rémeage"; Rhône 2016
Chenin Blanc, François et Julien Pinon, Vouvray 2017

CHICORY SALAD

Radicchio | Rigor Hill Farm Honeynut Squash | Pepitas | Speck | Local Cider Vinaigrette |
Grüner Veltliner, Bernhard Ott "Am Berg"; Niederösterreich 2017
Grillo, Valle Dell'Acate "Zagra" Sicily 2017

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Fuyu Persimmon Chutney | Spice Roasted Pistachio | Blini | (Twelve Dollar Supplement)
Gewürztraminer, Kellerei Andrian; Alto Adige 2016
Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED QUAIL

Turkish Fig | Marble Stuffing |
Roasted Grapes | Shallot Petals | Port Gastrique |
Grenache, Domaine Brusset "Laurent B."; Côte du Rhone 2017
Mencia, Raúl Perez "Ultreia"; Saint Jacques; Bierzo 2016 En Magnum

BLACK ANGUS BEEF WELLINGTON

Sullivan County Foie Gras | Forest Found Mushroom Duxelle | Roasted Asparagus |
Sauce Bordelaise | Potatoes Robuchon |
Cabernet Franc Blend, Il Fauno di Arcanum, Tuscany 2015
Nero d'Avola, Occhipinti "SP68": Terre Siciliane 2018 En Magnum

ADIRONDACK CHEESE CO. "OLD FASHIONED CHEDDAR"

Crostini | Apple Mostarda | Roasted Nuts & Seeds |
Inocente, Valdesspino, Jerez nv
Rare Wine Co. Historic Series "Charleston Sercial" Special Reserve mv

BÛCHE DE NOËL

Chocolate Genoise | Meringue | Hazelnuts | Rum Syrup |
Brachetto Bera; Piedmont 2018
Grenache, Domaine La Tour Vielle "Rimage"; Banyuls 2015

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 Krista Espinal

CAVIAR SERVICE

CALVISIUS WHITE STURGEON CAVIAR 28g

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

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210

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Three Course Menu

FIRST COURSE

NORTH ATLANTIC SCALLOP CRUDO

Long Island Heirloom Apple | Pomegranate Avrils | Meyer Lemon Pearls | Calvisius Caviar |

CHILLED ISLAND CREEK OYSTERS

Yuzu Foam | Persian Cucumber | Sorrel |

CHARRED DUTCH HARBOR OCTOPUS

Dashi Miso Fingerling | Bok Choy | Pickled Enoki | Yonos' Sambal Caviar |

SLOW COOKED WASHINGTON COUNTY PORK BELLY

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

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Fuyu Persimmon Chutney | Spice Roasted Pistachio | Blini | (Twelve Dollar Supplement)

CREAMY LOBSTER BISQUE

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

CHICORY SALAD

Radicchio | Rigor Hill Farm Honeynut Squash | Pepitas | Speck | Local Cider Vinaigrette |

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Fondant Parsnip | Brussels Sprouts | Cardamom Beurre Rouge | (Fourteen Dollar Supplement)

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Honey Comb Carrots | Rutabaga | Smoked d'Anjou Pear
Cracklin' | Orange Ginger Sweet Soy |

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

Wild Mushroom | Hilltop Acres Cruciferous | Wild Hive Polenta |
Lime Leaf, Candlenut & Foie Gras Sauce | Cranberry Agrodolce

DUCK FAT ROASTED CERVENA VENISON LOIN

"Saté Sauce" Glazed Brussels Sprouts | Cardamon & Coconut Parsnip Puree |
Rigor Hill Celeriac Chip | Pomegrante Demi Glace |

BLACK ANGUS BEEF WELLINGTON

Sullivan County Foie Gras | Forest Found Mushroom Duxelle | Roasted Asparagus |
Sauce Bordelaise | Potatoes Robuchon | (Twenty Five Dollar Supplement)

Three Courses ~ Ninety Eight Dollars



DESSERT SELECTIONS

Three Course Menu

BÛCHE DE NOËL

Chocolate Genoise | Meringue | Chocolate Buttercream | Hazelnuts | Rum Syrup |
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

SPICED CARAMEL CHESTNUT CRÈME BRÛLÉE

Spiced Whipped Cream |
Malmsey Madeira, Rare Wine Co. Historic Series "New York" MV 12

KOLAK PISANG; INDONESIAN BANANAS FOSTER

Pandan | Tropical Liqueurs | Palm Sugar | Coconut 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 *Starla*

Three Courses ~ Ninety Eight Dollars

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Yono's at Home Classic Celebration Menu

**Pre-Order by Noon on Tuesday, December 29.
Pick up is December 31st, between Noon and 3 PM**

SHRIMP COCKTAIL

Sauce Louie | Wasabi Cocktail Sauce | Lemon

CREAMY LOBSTER BISQUE

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

WELLINGTON

CHOICE OF BLACK ANGUS BEEF - ATLANTIC SALMON

Sullivan County Foie Gras | Forest Found Mushroom Duxelle | Roasted Asparagus |
Potatoes Robuchon | Sauce Bordelaise / Cardamom Beurre Rouge |

BÛCHE DE NOËL

Chocolate Genoise | Meringue | Chocolate Buttercream | Hazelnuts | Rum Syrup |

BOIZEL CHAMPAGNE

Four Courses ~ One Hundred Ninety Nine Dollars for Two

Link to Oder <https://app.upserve.com/s/yonos-restaurant-albany>

*Please select **ONLY 12/31** for pick-up day*

Call Donna at 518.209.1421 for personal service