



WINTER

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Blood Orange Mignonette | Calvisius Caviar |
Glera, Scarpetta ; Veneto, 2018
Champagne Boizel Brut, Reserve" 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

HILLTOP ACRES KABOCHA SQUASH VELOUTÉ

Beurre Noisette | Local Maple Tuile | Lemongrass Crème |
Chardonnay, Folk Tree; California 2019
Chardonnay; Les Héritiers du Comtes Lafond; Mâcon-Villages 2019

TORCHON OF HUDSON VALLEY FOIE GRAS

Black Truffles | Fuyu Persimmon Compote | Spiced Pistachio | 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

Heirloom Rainbow Carrots | Rutabaga | Smoked D'Anjou Pear |
"Cracklin" | Orange Ginger Sweet Soy |
Cabernet Franc, Hermann J. Weimer; Seneca Lake 2018
Nebbiolo, Vietti "Perbacco" Langhe 2017

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

OLD CHATHAM SHEEPHERDING CO. NANCY'S CAMEMBERT

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

WINTER PAVLOVA

Meringue | Orange Cranberry Compote | Champagne Pochaed Apples & Figs |
Caramel Chestnut Crème |
Moscato d'Asti; Vietti; Piedmont 2018
Riesling, Weis 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

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 |

TORCHON OF HUDSON VALLEY FOIE GRAS

Black Truffles | Fuyu Persimmon Compote | Spiced Pistachio | Rye Marble Toast | Black Lava Salt |
(Nine Dollar Supplement)

HILLTOP ACRES KABOCHA SQUASH VELOUTÉ

Beurre Noisette | Local Maple Tuile | Lemongrass Crème |

CHICORY SALAD

Frisée | Radicchio | Rigor Hill Farms Honey Nut Squash | 5 Spiced Pepitas | Speck |
Local Apple Cider Vinaigrette |

MAIN COURSES

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

Heirloom Rainbow Carrots | 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 |

PAN SEARED BLACK ANGUS FILET MIGNON

Potatoes Robuchon | Brussels Sprouts | Maitake Mushrooms | Sauce Bordelaise | (Ten Dollar Supplement)

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