



SPRING

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Rhubarb Mignonette | Calvisius Caviar |
Glera, Scarpetta ; Veneto, 2018
Champagne Boizel Brut, Reserve" Dizy nv

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Wakame Salad | Squid Ink Pearls | Oyster Mushrooms |
Grüner Veltliner, Schlosskellerei Gobelsburg; Kamptal 2019
Riesling, Empire Estate "Dry", Finger Lakes 2018

SPRING PEA VELOUTÉ

Watercress | Pea Tendrils | Poughkeepsie Farm Project Radish | Quail Egg & Tarragon Croûton |
Chardonnay, Sean Minor; Central Coast 2019
Chardonnay; Domaine Barraud; Mâcon Chaintré 2019

PAN SEARED HUDSON VALLEY FOIE GRAS

Smoked Apricot Jam | Hazelnut Butter | Sourdough Toast | Sel Gris |
Gewurztraminer, Domaine Zind Humbrecht; Alsace 2018
Sauternes, Château Violet-Lamothe; Bordeaux 2015

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Purple Top Turnips | Buckwheat Kasha | Hon Shimeji Mushrooms |
Pea Tendrils | "Cracklin" | Orange Ginger Sweet Soy |
Cabernet Franc, Hermann J. Weimer; Seneca Lake 2018
Nebbiolo, Vietti "Perbacco" Langhe 2018

DUCK FAT ROASTED ORGANIC GRASSFED AUSTRALIAN LAMB

Saffron Marble Potatoes | Fiddle Head Ferns |
Parisian Carrots | Black Cardamom Demi Glace |
Mencia, Raul Perez 'Ultreia'; Bierzo 2018
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

VANILLA CRÈME FRAÎCHE PANNA COTTA

Rosé Champagne Raspberry Compôte |
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

BAKED ISLAND CREEK OYSTERS

Coconut Milk Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble |

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Wakame Salad | Squid Ink Pearls | Oyster Mushrooms |

SLOW COOKED LOCAL PORK BELLY

Celeriac Purée | “Saté Sauces” | Charred Leek & Sesame Relish |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

Jasmine Rice | Lobster Claw Meat | Vegetables | Poached Egg | Sweet Soy Sauce |

PAN SEARED HUDSON VALLEY FOIE GRAS

Smoked Apricot Jam | Hazelnut Butter | Sourdough Toast | Sel Gris |
(Nine Dollar Supplement)

“FAUX GRAS” TORCHON

Vegan Pâté | House Pickles | Bloomed Mustard Seed | Blood Orange Marmalade | Volcanic Sea Salt |

SPRING ASPARAGUS SALAD

Lacinato | Poughkeepsie Farm Project Radish | Fave Beans | Warm Bacon Fat Ginger Vinaigrette |

MIGLIORELLI FARM BEETROOT TARTARE

Hass Avocado | Fennel Bulb | Edamame | Buddha’s Hand | Mustard “Caviar” |
Crispy Capers | Shallots | Sherry Vinegar | (*vegan, gluten free, dairy free*)

SPRING PEA VELOUTÉ

Watercress | Pea Tendrils | Poughkeepsie Farm Project Radish | Quail Egg & Tarragon Croûton |

MAIN COURSES

PAN SEARED LINE CAUGHT ATLANTIC BLACK BASS

Freekeh | Caulini | Sambal Matah | Coconut Lime Leaf Fumet |

PAN SEARED NORTH ATLANTIC SCALLOPS

Wild Hive Polenta | Sugar Snap Peas | Garlic Scape Pistou | Lemongrass Fennel Purée |

CAST IRON ROASTED PARSNIP

Soy Bean Purée | Heirloom Carrot | King Oyster Mushroom | Roasted Radish | Tamari Mushroom Sauce |
(*vegan, gluten free, dairy free*)

ROASTED LOVER’S LEAP FARM SUCKLING PIG

Purple Top Turnips | Buckwheat Kasha | Hon Shimeji Mushrooms |
Pea Tendrils | “Cracklin” | Orange Ginger Sweet Soy |

PAN SEARED MAPLE LEAF FARM’S DUCK BREAST

Scarlet Rabe | Beet Root Mélange | Rhubarb Confit |
Bamboo Rice | Lime Leaf Candlenut & Foie Gras Sauce |

DUCK FAT ROASTED ORGANIC GRASS FED AUSTRALIAN LAMB

Saffron Marble Potatoes | Fiddle Head Ferns |
Parisian Carrots | Black Cardamom Demi Glace |

SLOW BRAISED BEEF SHORT RIB “RENDANG”

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

Three Course Prix Fixe ~ Eighty Four Dollars

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

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210