



SEPTEMBER

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Rhubarb Mignonette | Calvisius Caviar |
*Chardonnay Blend, Scharffenberger "Brut Excellence"; Mendocino, nv
Champagne Boizel Brut, Reserve" Dizy nv*

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Wakame Salad | Oyster Mushrooms |
*Grüner Veltliner, Domaine Ott "Am Berg"; Niederösterreich 2020
Riesling, Empire Estate "Dry", Finger Lakes 2018*

PARSNIP VELOUTÉ

Coconut Milk | Roasted Corn | Cherry Tomatoes | Olive Oil |
*Chardonnay, Sean Minor; Central Coast 2019
Chardonnay; Domaine Barraud; Mâcon Village 2019*

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Cardamom Jam | Hazelnut Butter | Sourdough Toast | Sel Gris |
*Gewurztraminer, Domaine Zind Humbrecht; Alsace 2018
Sauternes, Château Roumier Lacoste; Bordeaux 2018*

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Buckwheat Kasha | Migliorelli Farms Corn | Summer Squash |
Hilltop Acres Tomatoes | Orange Ginger Sweet Soy |
*Cabernet Franc, Hermann J. Weimer; Seneca Lake 2018
Nebbiolo, Vietti "Perbacco" Langhe 2018*

DUCK FAT ROASTED GRASS FED ICELANDIC LAMB LOIN

Saffron Fingerling Potatoes | Baby Bok Choy | Black Cardamom Demi Glace |
*Mencia, Raul Perez "Ultreia"; Bierzo 2018
Syrah, Piedrasassi "P.S." Santa Barbara 2018*

CHEF'S SELECTION LOCAL ARTISAN CHEESE

Wild Honey | Crostini | Cocoa Pecans |
*Rare Wine Co. Historic Series "Charleston Sercial" Special Reserve mv
Amontillado, "Los Arcos Reserve", Lustau; Jerez NV*

STRAWBERRY PISTACHIO PANNA COTTA

*Moscato d'Asti; Vietti; Piedmont 2018
Riesling, Dr. Loosen "Ürzinger Würzgarten, Spätlese"; Mosel 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 |

SLOW COOKED LOCAL PORK BELLY

Celeriac Purée | “Saté Sauces” | Sesame Relish |

CHARRED MEDITERRANEAN OCTOPUS

Dashi Miso Fingerlings | Wakame Salad | Oyster Mushrooms |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

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

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Cardamom 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 |

ASPARAGUS SALAD

Lacinato | Poughkeepsie Farm Project Radish | Shaved Fennel | 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*)

“SOTO AYAM” INDONESIAN CHICKEN SOUP

Chicken | Bean Sprout | Tomato | Hard Boiled Egg | Vermicelli Noodles | Lime | Aromatic Chicken Broth |

MAIN COURSES

PAN SEARED WILD CAUGHT ATLANTIC SWORDFISH

Freekeh | Cauliflower | 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

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

DUCK FAT ROASTED GRASS FED ICELANDIC LAMB LOIN

Saffron Fingerling Potatoes | Baby Bok Choy | Gulé Sauce |

“OPOR BEBEK” PAN SEARED MAPLE LEAF FARM’S DUCK BREAST

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

“RENDANG” SLOW BRAISED BEEF SHORT RIB

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

Three Course Prix Fixe ~ Eighty Four Dollars

CHEF OWNER Yono Purnomo

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