



# NEW YEAR'S EVE MMXXII

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### NANTUCKET BAY SCALLOP CRUDO

Santa Barbara Sea Urchin Emulsion | Calvisius Caviar |  
*Champagne Pertois-Moriset, "Brut" Le Mesnil Sur Oger nv*  
*Champagne Billecart-Salmon "Brut Reserve", Mareuil Sur Aÿ nv*

#### BUTTER POACHED MAINE LOBSTER TAIL

Roasted Blooming Hill Farm Sunchokes | Cardamom Beurre Rouge |  
*Chenin Blanc, Domaine Huet, "Sec Le Haut"; Vouvray 2019*  
*Viognier, Les Vins de Vienne, "La Chambee", Côtes du Rhône 2014*

#### SHAVED FENNEL & ARUGULA SALAD

Radicchio | Paffenroth Garden Delicata Squash | Pepitas |  
R&G Cheese Maker's Chèvre | Local Cider Vinaigrette |  
*Sauvignon Blanc, Scarpetta "Colli Orientali", Friuli 2016*  
*Grüner Veltliner, R & A Pfaffl "Hundsleiten", Weinviertel 2011*

#### TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Fuyu Persimmon Chutney | Spice Roasted Pistachio | Golden Raisin Pecan Toast |  
*Sauternes, Château Violet-Lamothe; Bordeaux 2015*  
*Sauternes, Château Guiraud; Bordeaux 2008*

#### LOVER'S LEAP FARM SUCKLING PIG

Silky Kabocha | Bulich Oyster Mushroom | Winter Gastrique |  
*Sangiovese, Montenidoli; Tuscany 2018*  
*Pinot Noir, Barnett Vineyards "Tina Maria Vineyard; Russian River Valley 2016*

#### BLACK ANGUS BEEF WELLINGTON

Sullivan County Foie Gras | Forest Found Mushroom Duxelle | Creamed Kale |  
Sauce Bordelaise | Potatoes Robuchon |  
*Merlot, Bernard Magrez "Chateau Fombrauge"; Saint Émilion 2016*  
*Cabernet Sauvignon, Clos du Marquis, Saint Julien 1998*

#### OLD CHATHAM SHEEPHERDING CO. NANCY'S CAMEMBERT

Crostini | Apple Mostarda | Roasted Nuts & Seeds |  
*Inocente, Valdespino, Jerez nv*  
*Amontillado, "Los Arcos Reserve", Lustau; Jerez NV*

#### BÛCHE DE NOËL

Chocolate Genoise | Meringue | Hazelnuts | Rum Syrup |  
*Grenache, Domaine La Tour Vielle "Rimage"; Banyuls 2015*  
*Madeira, Rare Wine Company, "New York Malmsey" mv*

#### MIGNARDISES

*One Hundred Seventy Nine Dollars*  
*Ninety Five Dollars ~ Wine Pairings*  
*One Hundred Seventy Nine Dollars ~ Premium Wine Pairings*

**CHEF OWNERS** Yono Purnomo & Dominick Purnomo  
TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210

# CAVIAR SERVICE

## CALVISIUS WHITE STURGEON CAVIAR 28g

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

## FIRST COURSE

### NANTUCKET BAY SCALLOP CRUDO

Santa Barbara Sea Urchin Emulsion | Calvisius Caviar |

### CHILLED ISLAND CREEK OYSTERS

Yuzu Foam | Pickled Persian Cucumber |

### CHARRED MEDITERRANEAN OCTOPUS

Cracked Fingerling | Pickled Mushrooms | Coconut Curry | Salmon Roe |

### SLOW COOKED WASHINGTON COUNTY PORK BELLY

Tamarind Sweet Potato | “Saté Sauces” | Carrot & Leek Nest | Ginger Spice Gastrique |

### TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Fuyu Persimmon Chutney | Spice Roasted Pistachio | Golden Raisin Pecan Toast |  
(Sixteen Dollar Supplement)

### CREAMY LOBSTER BISQUE

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

### SHAVED FENNEL & ARUGULA SALAD

Radicchio | Paffenroth Garden Delicata Squash | Pepitas |  
R&G Cheese Maker’s Chèvre | Local Cider Vinaigrette |

## MAIN COURSES

### BUTTER POACHED MAINE LOBSTER TAIL

Roasted Sunchokes | Cardamom Beurre Rouge | (Fourteen Dollar Supplement)

### LOVER’S LEAP FARM SUCKLING PIG

Silky Kabocha | Oyster Mushroom | Winter Gastrique |

### PAN ROASTED LA BELLE FARM’S DUCK BREAST

Caulini | Migliorelli Farm Beetroot | Cous Cous |  
Lime Leaf, Candlenut & Foie Gras Sauce | Cranberry Agrodolce |

### SLOW BRAISED BEEF SHORT RIB “RENDANG”

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

### DUCK FAT ROASTED SILVER FERN FARM CERVENA VENISON LOIN

“Saté Sauce” Glazed Brussels Sprouts | Potatoes Dauphinoise | Juniper 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 ~ One Hundred Eighteen Dollars*



## DESSERT

### 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 Bradshaw