



# SUMMER

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### GEORGE'S BANK SCALLOP CRUDO

Lychee Leche de Tigre | Curry Dusted Mango | Crispy Shallots |  
*Glera, Scarpetta; Veneto, NV*  
*Champagne Paul Laurent, "Brut, Cuvée du Fondateur", Côteaux du Sézannais NV*

#### CHARRED ALASKAN OCTOPUS

Crispy Rice | Salmon Roe | Curry Coconut Milk Sauce |  
*Carricante, Tenuta di Casellaro "Bianco Porticello"; Sicily 2020*  
*Chenin Blanc, Domaine de Vodainis, "Sec" Vouvray 2019*

#### WATERMELON SALAD

Cucumber Ribbon | Shaved Fennel | Whipped Chèvre | Basil Kaffir Lime Coulis | Fennel Frond |  
*Grenache Blanc, Mas Ameil "Vertigo", Cotes du Roussillon 2020*  
*Grüner Veltliner, R & A Pfaffl "Hundsleiten", Weinviertel 2011*

#### HUDSON VALLEY FOIE GRAS MOUSSE

Asian Pear & Ginger Tart | Duck Fat Brisée | Marcona Almonds |  
*Gewurztraminer, Trimbach; Alsace 2017*  
*Sauternes, Château Roumier Lacoste; Bordeaux 2018*

#### ROASTED LOVERS LEAP FARM SUCKLING PIG

Bacon Braised Mustard Greens | Casava Crisp | Candied Orange Peel |  
Orange Ginger Coconut Milk Sauce |  
*Blaufränkisch, Glazter "Carnuntum"; Neiderostrich 2018*  
*Nebbiolo, Vietti "Perbacco", Langhe 2019*

#### GRILLED COLORADO LAMB LOIN

Carrot Ginger Purée | Black Garlic Fingerling Potatoes | Toasted Pistachio Demi Glace |  
*Merlot, il Fauno "Arcanum"; Tuscany 2018*  
*Syrah, Top Source; Columbia Valley, Washington 2018*

#### CHEF'S SELECTION LOCAL ARTISAN CHEESE

Wild Honey | Crostini | Cocoa Pecans |  
*Valdespino "Inocente" Fino, Jerez NV*  
*Amontillado, "Los Arcos Reserve", Lustau; Jerez NV*

#### STRAWBERRY BASIL ICE CREAM

Strawberry "Caviar" | Honey Glazed Puff Pastry | Freeze Dried Strawberries |  
*Moscato d'Asti; Vietti; Piedmont 2021*  
*Riesling, Dr. Loosen "Ürzinger Würzgarten, Spätlese"; Mosel 2019*

### MIGNARDISES

*One Hundred Forty Nine Dollars*  
*Seventy Nine Dollars ~ Wine Pairings*  
*One Hundred Nineteen Dollars ~ Premium Wine Pairings*

# FIRST COURSE

## CHILLED ISLAND CREEK OYSTERS

Lychee Mignonette | Calvisius Caviar | Maldon Sea Salt | Pink Peppercorn |

## SLOW COOKED LOCAL PORK BELLY

“Saté Sauces” | Mustard Greens | Sesame Ginger Vinaigrette | Lotus Root |

## CHARRED ALASKAN OCTOPUS

Crispy Rice | Salmon Roe | Curry Coconut Milk Sauce |

## MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

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

## HUDSON VALLEY FOIE GRAS MOUSSE

Asian Pear & Ginger Tart | Duck Fat Brisée | Marcona Almonds | (Nine Dollar Supplement)

## CELERIAC VELOUTÉ

Chili Crisp | Bean Sprouts |

## CHAR GRILLED PEACHES

Watercress | Radicchio | Grand Marnier Vinaigrette | Ricotta Salata | Hot Honey |

## SUN SPROUT FARMS CARROT MOUSSE

Sweet Pea Emulsion | Lime | Crispy Candied Ginger | Cassava Chip | (*vegan, gluten free, dairy free*)

# MAIN COURSES

## PAN SEARED LINE CAUGHT ATLANTIC HALBUT

Fava Bean | Quinoa | Daikon | Cucumber | Green Chili & Lemongrass Anglaise |

## PAN SEARED NORTH ATLANTIC SCALLOPS

Sambal Coconut Milk Risotto | Lotus Root | Ginger Basil Coconut Cream |

## CHILI BRAISED CELERIAC ROOT

Roasted Garlic Hummus | Blistered Shishito | Preserved Lemon Gelee |  
(*vegan, gluten free, dairy free*)

## ROASTED LOVERS LEAP FARM SUCKLING PIG

Bacon Braised Mustard Greens | Casava Crisp | Candied Orange Peel |  
Orange Ginger Coconut Milk Sauce |

## GRILLED COLORADO LAMB LOIN

Carrot Ginger Purée | Black Garlic Fingerling Potatoes | Toasted Pistachio Demi Glace |

## PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Parsnip Tostone | Charred Radicchio | Pickled Mustard Seed | Lime Leaf Candlenut & Foie Gras Sauce |

## SLOW BRAISED BEEF SHORT RIB “RENDANG”

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

*Three Course Prix Fixe ~ Eighty Eight Dollars*

**CHEF DE CUISINE** Ian O’Leary

**SOUS CHEF** Gabriella O’Neil

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