



NEW YEAR'S EVE MMXXIII

Chef's Grand Tasting Menu

AMUSE BOUCHE

CRUDO OF ATLANTIC TUNA

Lemon Garlic Aioli | Urfa Biber | Crispy Capers | Cured Feather Ridge Farm Hen Egg Yolk |
Champagne Emile Paris & Cie Réserve Personelle Brut Mareuil Sur Aÿ nv
Champagne Pertois- Moriset "L'Assemblage" Brut ", Coteaux Sézannais nv En Magnum

NANTUCKET BAY SCALLOPS

Fresh Fettuccine | Champagne Cream Sauce | *dominick purpuro* Caviar
Chenin Blanc, Domaine Huet, "Sec Le Haut"; Vouvray 2021
Malagousia, Ktima Gerovassiliou, Single Vineyard, Epanomi 2021

MID WINTER'S SALAD

Red Endive | Shaved Fennel | Fermented Parsnip | Honey Ginger Vinaigrette | Candied Walnuts |
Grüner Veltliner, Kelby James Russell "Lahoma Vineyard", Finger Lakes 2021
Riesling, Domaine Kientzlet Ribeauville, Alsace 2018

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Joanie's Housemade Rye | Quince Jam | Toasted Crushed California Pistachio | Maldon Sea Salt |
Sauternes, Carmes de Rieussec, Bordeaux 2018
Sauternes, Château La Tour Blanche 1er Cru 1996

VERMONT BUTTER POACHED DURHAM RANCH QUAIL

Brioche & Mushroom & Kale Stuffing | Chestnut Soubise |
Duck Fat Braised Swiss Chard | Demi Glace de Canard |
Syrah, Pax Vineyards "Genaughty Vineyard" El Dorado County 2020
Grenache, Domaine Brusset "Tradition Le Grand Montmirail", Gigondas 2020

BLACK ANGUS BEEF WELLINGTON

Sullivan County Foie Gras | Mushroom Duxelle | Charred Broccoli Rabe |
Sauce Bordelaise | Potatoes Robuchon |
Aglianico, I Favati Irpinia campi Taurasini Crestarossa, 2015
Cabernet Sauvignon, Château La Tour De Mons, Margaux 2015 En Double Magnum

FOUR FAT FOWL ST STEPHEN'S

Crostini | Apple Mostarda | Roasted Nuts & Seeds |
Madeira, Rare Wine Company Historic Cities Collection "Charleston Sercial" nv
Pear Cider, Eric Bordelet Poiré Authentique nv

BÛCHE DE NOËL

Chocolate Genoise | Meringue | Hazelnuts | Rum Syrup |
Brachetto, Cocchi, Piedmont 2021
Late Bottled Vintage Porto, Smith Woodhouse 2009

MIGNARDISES

One Hundred Ninety ~ Nine Dollars

Ninety Five Dollars ~ Wine Pairings

One Hundred Seventy Nine Dollars ~ Premium Wine Pairings

CHEF DE CUISINE Ian O'Leary

SOUS CHEF Gabriella O'Neil

CAVIAR SERVICE

dominick purpuro Caviar 28g

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

FIRST COURSE

NANTUCKET BAY SCALLOP CRUDO

Santa Barbara Sea Urchin Sabayon | *dominick purpuro* Caviar | Ginger Cilantro Coulis

CHILLED ISLAND CREEK OYSTERS

Lemon Pepper Granita | Fermented Nasturtium Leaf |

SLOW COOKED COLUMBIA COUNTY PORK BELLY

Coconut Sunchoke Purée | “Saté Sauces” | Crispy Candied Ginger | Anise Scented Pear |

TORCHON OF HUDSON VALLEY FOIE GRAS WITH BLACK TRUFFLES

Joanie’s Housemade Rye | Quince Jam | Toasted Crushed California Pistachio | Maldon Sea Salt |
(Twenty Dollar Supplement)

LIONS MANE MUSHROOMS

Court Bouillon Poached & Seared | Gochujang Glaze | Vegan Kimchi |
Persimmon Chutney | Crispy Wonton | *vegan, gluten free, dairy free*)

“FAUX GRAS”

Toasted Sourdough | Beet Fermented Quince | Toasted Pecan | Black Truffle | Pink Salt |
vegan, gluten free, dairy free)

CREAMY LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Mousseline Agnolotti |

MID WINTER’S SALAD

Red Endive | Shaved Fennel | Fermented Parsnip | Honey Ginger Vinaigrette | Candied Walnuts |

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Fennel Potato Purée | Garlic Wilted Spinach | Lemon Verbena Hollandaise (Fourteen Dollar Supplement)

PAN ROASTED MONKFISH “OSSO BUCCO”

Brussels Sprouts & Shiitake Kimchi | Bergamot Sesame Rice Noodles | Coconut Lemongrass Fumet |

STADLER CHICKEN ROULADE

Brioche Mushroom & Kale Stuffing | Parsnip Purée | Garlic Wilted Spinach | Demi Glace de Poulet |

LA BELLE FARM’S DUCK BREAST À LA PLANCHA

Buttered Farro | Five Spice Bok Choy | Pickled Lemongrass | Sauce Opor |

MUSHROOM “WELLINGTON”

Roasted King Oyster Mushroom | Cashew “Faux Gras” | Phyllo Pastry |
Roasted Fingerling Potato | Cauliflower Purée | Portobello Demi Glace | *vegan, gluten free, dairy free*)

ELK WELLINGTON

Hudson Valley Foie Gras | Mushroom Duxelle | Prosciutto | Puff Pastry |
Charred Broccoli | Pommes Robuchon | Sauce Bordelaise |

Three Courses ~ One Hundred Eighteen Dollars

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210



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 Violet-Lamothe; Bordeaux 2015 15

KOLAK PISANG; INDONESIAN BANANAS FOSTER

Pandan | Tropical Liqueurs | Palm Sugar | Coconut Ice Cream |
Valdespino, Moscatel, Promesa; Jerez NV 12

CHOCOLATE RENDEZVOUS

Chocolate Ganache | Raspberry | Chocolate Mousse | Lady Fingers |
Milk Chocolate |
Banyuls Rimage; Domaine La Tour Vielle; Rhône 2017 12

HOUSE MADE ICE CREAM OR SORBET

Daily Selections |

PASTRY CHEF Starla Bradshaw