



# SEASONAL

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### CHILLED ISLAND CREEK OYSTERS

Prosecco Pink Peppercorn Mignonette | *dominick purpurano* Caviar |  
Chardonnay/Pinot Noir, Bailly Lapierre; Burgundy, NV  
*Champagne Le Mesnil, "Blanc de Blancs, Grand Cru", Le Mesnil- Sur- Oger NV*

#### PAN SEARED ATLANTIC SEA SCALLOP

Broiled Leek Cream | Shaved Bottarga | Crispy Leeks |  
Carricante, Tenuta di Casellaro "Bianco Porticello"; Sicily 2020  
*Chenin Blanc, Domaine Heut, "Sec" Vouvray 2019*

#### ROASTED SWEET POTATO & CARROT POTAGE

Chili Lime Apple | Bacon Lardons |  
Grüner Veltliner, Kelby James Russel "Lahoma Vineyards", Finger Lakes 2021  
*Inzola, Caruso Minini, "Terre di Giumara", Sicily 2021*

#### PAN SEARED HUDSON VALLEY FOIE GRAS

Joani's Focaccia | Herb Apple Butter | Toasted Hazelnuts |  
Gewurztraminer, Trimbach; Alsace 2017  
*Sauternes, Château Carmes de Rivessec; Bordeaux 2018*

#### ROASTED LOVERS LEAP FARM SUCKLING PIG

Parsnip Purée | Sambal Broccoli Rabe | Candied Orange Peel | Orange Ginger Coconut Milk Sauce |  
Duck Fat Braised Swiss Chard | Demi Glace de Canard |  
*Blauffränkisch, Prieler "Johanneshöhe"; Burgenland 2018*  
*Nebbiolo, Paitin "Strada" Langhe 2019*

#### OPEN FIRE GRILLED COLORADO BISON STRIP LOIN

Pommes Purée | Braised Bitter Greens | Sauce Bordelaise | Fresh Shaved Black Truffles |  
*Mencia, Raúl Perez, "Saint Jacques, Ultraia" Bierzo 2018*  
*Syrah, Pax "Fenaught Vineyard"; El Dorado County 2020*

#### FOUR FAT FOWL ST STEPHEN'S

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

#### FLOURLESS CHOCOLATE MARBLE TORTE

Bittersweet & White Chocolate Ganache | Whipped Cream | Extra Brute Cocoa |  
*Brachetto, Cocchi, Piedmont 2021*  
*Madeira, Rare wine Company Historic Cities Collection "New York Malmsey" nv*

### MIGNARDISES

*One Hundred Sixty Five Dollars*  
*Seventy Nine Dollars ~ Wine Pairings*  
*One Hundred Nineteen Dollars ~ Premium Wine Pairings*

## FIRST COURSE

### CHILLED ISLAND CREEK OYSTERS

Prosecco Pink Peppercorn Mignonette | *dominick purpurino* Caviar |

### SLOW COOKED COLUMBIA COUNTY PORK BELLY

“Saté Sauces” | Wilted Spinach | Garlic Chips | Crispy Red Onion |

### FLOWERING SUN FARM LION’S MANE MUSHROOMS

Court Bouillon Poached & Seared | Lemon Caper Butter | Shaved Radish | Crispy Julienne Potatoes |

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

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

### PAN FRIED VEAL SWEETBREADS

Coconut Sweet Soy Glaze | Scallion | Togarashi Rice Crisp |

### PAN SEARED HUDSON VALLEY FOIE GRAS

Joani’s Focaccia | Herb Apple Butter | Toasted Hazelnuts |  
(Nine Dollar Supplement)

### SWEET POTATO & CARROT POTAGE

Chili Lime Apple | Bacon Lardons |

### ROASTED ROOT VEGETABLES

Salt Roasted Beets | Rutabaga | Shaved Fennel Bulb | Candied Walnuts | Honeycomb |  
Champagne Vinegar Reduction |

## MAIN COURSES

### PAN ROASTED GULF OF MAINE MONKFISH

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

### PAN SEARED NORTH ATLANTIC SCALLOPS

Coconut Lime Leaf Grits | Grilled Swiss Chard | Gremolata | Chili Crisp |

### BLACK TRUFFLE PISTACHIO RISOTTO

Taleggio | Toasted California Pistachio | Umbria Black Truffles | Roasted Pistachio Purée |

### ROASTED LOVERS LEAP FARM SUCKLING PIG

Parsnip Purée | Sambal Broccoli Rabe | Candied Orange Peel | Orange Ginger Coconut Milk Sauce |

### PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Buttered Farro | Five Spice Bok Choy | Pickled Lemongrass | Fermented Thai Chilis |  
Lime Leaf Candlenut & Foie Gras Sauce |

### OPEN FIRE GRILLED COLORADO BISON STRIP LOIN

Pommes Purée | Braised Bitter Greens | Sauce Bordelaise | Fresh Shaved Black Truffles |

### SLOW BRAISED BEEF SHORT RIB “RENDANG”

Asian Slaw | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

*Three Course Prix Fixe ~ Ninety Six Dollars*

**CHEF DE CUISINE** Ian O’Leary

**SOUS CHEF** Gabriella O’Neil

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