



JANUARY

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Pink Peppercorn & Prosecco Mignonette | *Dominick Puppono* Caviar |
Chardonnay/Pinot Noir, Bailly Lapierre; Burgundy, NV
Champagne Canard- Duchêne, "Brut, Rosé", Ay NV

CHAR GRILLED MEDITERRANEAN OCTOPUS

Pickled Celery | Confit Pearl Onions | Tamarind Sauce |
Sylvaner, Rottensteiner, Alto Adige 2022
Muscat, Ungrafted, "Old Vines" Atata Valley 2021

MID WINTER'S SALAD

Grilled Radicchio | Orange Supreme | Cayenne Toasted Pistachio | Whipped Ricotta |
Grand Marnier Vinaigrette |
Grüner Veltliner Brundlmayer "Lössterrassen, Niederösterreich 2021
Colombard, Bernard Magrez "L'Aurore", Côtes de Gascogne 2021

PAN SEARED HUDSON VALLEY FOIE GRAS

Joani's Sesame Pink Peppercorn Bread | Rosewater Basil Gastrique | Candied Strawberries |
Sauternes, Petit Guiraud, Bordeaux 2020

ROASTED LOVERS LEAP FARM SUCKLING PIG

Soubise | Charred Orange Relish | Broiled Bok Choy | Pickled Peruvian Pepper |
Orange Ginger Coconut Milk Sauce |
Blafränkisch, Prieler "Johanneshöhe"; Burgenland 2018
Nebbiolo, Paitin "Starda" Langhe 2021

GRILLED PLUME DE VEAU AMERICAN VEAL TENDERLOIN

Onion Soubise | Sautéed Escarole | Prosciutto Brioche Crust | Black Garlic Demi Glace |
Grenache, Domaine Piaugier "Sablet"; Côtes du Rhône Villages 2020
Monastrell, Lavia; Bullas, Spain 2017

FOUR FAT FOWL ST. STEPHEN

Crostini | Amarena Cherry |
Valdespino "Inocente" Fino, Jerez NV
Pear Cider, Eric Bordelet Poiré Authentique nv

VANILLA PAVLOVA

Fresh Orange Curd | Pomegranate Gastrique | Crushed Pistachio |
Brachetto, Cocchi, Piedmont 2021
Riesling, Dr. Loosen "Ürziger Würzgarten, Spätlese", Mosel 2021

MIGNARDISES

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

CAVIAR SERVICE

dominick purpuro SIGNATURE CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Sieved Egg | Toast Points | (Ninety Nine Dollar Supplement)

FIRST COURSE

CHILLED ISLAND CREEK OYSTERS

Pink Peppercorn & Prosecco Mignonette | *dominick purpuro* Caviar |

SLOW COOKED COLUMBIA COUNTY PORK BELLY

“Saté Sauces” | Braised Leeks | Pickled Pepper Coulis |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

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

PAN SEARED HUDSON VALLEY FOIE GRAS

Joani’s Sesame Pink Peppercorn Bread | Rosewater Basil Gastrique | Candied Strawberries |
(Nine Dollar Supplement)

CURRY ROASTED CARROT POTAGE

Coconut Milk | Crispy Garlic |

MID WINTER’S SALAD

Grilled Radicchio | Orange Supreme | Cayenne Toasted Pistachio | Whipped Ricotta |
Grand Marnier Vinaigrette |

MAIN COURSES

SEARED ATLANTIC TUNA

Caulilini | Pickled Fennel | Tomato Consommé | Green Peppercorn | Chive Oil |

PAN SEARED GEORGE’S BANKS SCALLOPS

Caulilini Turmeric Purée | Flowering Sun Ecology Maitake Mushrooms |
Coconut Lemongrass Fumet |

FLOWERING SUN ECOLOGY LION’S MANE MUSHROOM

Pressed & Seared | Onion Purée | Japanese Eggplant | Pistachio Gremolata |

ROASTED LOVERS LEAP FARM SUCKLING PIG

Soubise | Charred Orange Relish | Broiled Bok Choy | Pickled Peruvian Pepper |
Orange Ginger Coconut Milk Sauce |

PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Smoked Farro | Chili Roasted Maitake | Seared Brussels Sprouts | Asian Pear Mostarda |
Lime Leaf Candlenut & Foie Gras Sauce |

GRILLED PLUME DE VEAU AMERICAN VEAL TENDERLOIN

Onion Soubise | Sautéed Escarole | Prosciutto Brioche Crust | Black Garlic Demi Glace |

SLOW BRAISED BEEF SHORT RIB “RENDANG”

Tamarind Roasted Caulilini | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Course Prix Fixe ~ Ninety Six Dollars