

Chef Dante's Tasting Menus - The Experience, Vegetarian, Vegan, or Gluten Free

5 Courses .80. Paired with Wines .115.

7 Courses .115. Paired with Wines .150.

Vegetables

Grilled Vegetable Terrine .14.
feta cheese, tomato ramp vinaigrette

Italian Burrata Cheese .16.
green olive caponata, arugula, hazelnuts

Salad of 7 Vegetables .12.
mesclun, asparagus, snap peas, artichokes, dried tomatoes, baby carrots, radishes .Vegan.

Specialty Fish

Crispy Calamari and Shrimp .15.
scallions, chile spice mayonnaise, shiitake

Cured and Smoked Sturgeon .18.
potato foam, pickled trumpet mushrooms, fave

Hawaiian Tuna Tartare .19.
poached egg, olive caper remoulade, crisp potato nest

Shellfish

Chilled Oysters On The Half Shell .17.
pickled garlic, cucumber mignonette

Hong Kong Style Mussels .16.
spicy crab, soy, cilantro, lime

Duo of Maryland Crabs .18.
papaya, watercress, green goddess dressing

Specialty Meats

Selection of House Cured Meats .21.
salumi, prosciutti, terrine, liver mousse, condiments

Seared Hudson Valley Foie Gras .25.
rhubarb spring roll, candied ginger, frisee

Certified Angus Beef Carpaccio .17.
pea sprout, radish salad, sesame ponzu, wonton

Soups

Puree: Artichoke Velouté
basil, Pachino tomatoes, couscous

Chunky: Split Pea Soup
smoked ham, sourdough croutons

Broth: Lobster Broth
shrimp dumplings, lemongrass, fave

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
poached egg, pancetta, truffle oil

Pappardelle Bolognese
ragù of beef, veal and pork

Braised Lamb Ravioli
English pea puree, mint pesto

Tasting .8. Appetizer .16. Main .24.

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Rabbit Leg Confit .15.
rosemary, garlic cloves, yukon potatoes

Baby Artichokes .16.
arugula, tiny peppers, oregano

Garlic Braised Greens .6.

Risotto

Barley
rhubarb, spring onions

Black Quinoa
mango, toasted almonds, ramps

Carnaroli Risotto
roasted beets, Gorgonzola dolce cheese

Tasting .8. Appetizer .16.

Lamb

Grilled Tenderloins .26.
crushed ceci beans, artichoke hearts, parsley puree, balsamic reduction

Vegan

Roasted Hearts of Palm .24.
braised Swiss chard and radishes, mushroom duxelle, garlic "aioli"

Surf and Turf

Halibut and Pork Belly .34.
snow peas, wood ear mushrooms, steamed pork shumai

Antarctic Salmon

Pan Seared Fillet .28.
roasted beets, fingerling potatoes, braised romaine lettuce

Certified Angus Beef

16 oz. Ribeye .36.
shallot confit, broccoli rabe, "potato doughnut"

Striped Bass

Pan Seared Filet .29.
Arborio risotto cake, spring onions, roasted oyster mushrooms, rhubarb

Veal Chop Oscar

Prosciutto Crusted .45.
picked crab, white asparagus, rösti potato, classic Béarnaise

Seared Sea Scallops

Pan Seared .32.
English pea soup, crushed Yukon Gold potatoes, heirloom carrot variations

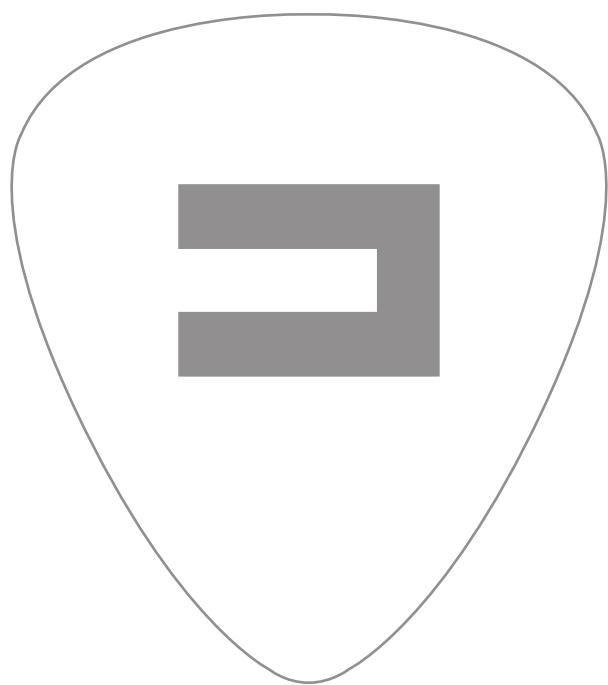
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE