

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

Wild Mushroom Gratin .14.
butternut squash, truffle cream

Goat Cheese Napoleon .13.
roasted beets, arugula, toasted pinenut puree

Salad of 7 Vegetables .12.
mesclun, baby carrots, fingerling potatoes, beets, green apples, radishes, pickled onions .Vegan.

Specialty Fish

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

"Bagels and Lox" .16.
smoked salmon, bagel chips, roe, Hollandaise foam,

Hawaiian Tuna Tartare .19.
poached egg, olive caper remoulade,

Shellfish

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

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

Coconut Tempura Shrimp .18.
mango, green apples, green curry

Specialty Meats

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

Seared Hudson Valley Foie Gras .25.
cinnamon cake, acorn squash, whipped maple

Duck Leg Confit .18.
red cabbage, spiced granola, blistered grapes

Soups

Puree: Pumpkin, Apple, Fennel
toasted walnuts, thyme

Chunky: Trio of Beans
pancetta, escarole, garlic confit

Broth: Braised Beef Broth
barley, short rib, caramelized onions

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
poached egg, pancetta, truffle oil

Pappardelle Bolognese
ragù of beef, veal and pork

Spaghetti Spaghetti
toasted chestnuts, squash, sage

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

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Italian Sausage and Kale .14.
rosemary roasted yukon potatoes

Broccoli and Cheddar .13.
local cheese and florettes

Side of Garlic Braised Greens .6.

Risotto

Barley
parsnip puree, baby carrots, majoram

Forbidden Black Rice
roasted pumpkin, cranberries, orange zest

Carnaroli Risotto
red beet puree, goat cheese foam, beet greens

Tasting .8. Appetizer .16.

Duck

Cinnamon Rubbed Breast .28.
seared apples, caramelized onion risotto, golden raisins, arugula, cider reduction

Vegan

Cauliflower Steak and Puree .24.
tempura butternut squash, salsa verde, Peruvian purple potatoes

Chicken

Breast, Leg, & Thigh .27.
beluga lentils and Israeli cous cous braised Swiss chard, papaya

Antarctic Salmon

Pan Seared Fillet .27.
brown butter sage gnocchi, quince puree, spaghetti squash, oyster mushrooms

Certified Angus Beef

16 oz. Ribeye .38.
sweet potato & blue cheese gratin, shallot confit, wilted baby spinach

Striped Bass

Pan Seared Fillet .29.
foie gras agnolotti, Jerusalem artichokes, clamshell mushrooms, baby carrots oblique

Wild Boar

Whole Roasted Tenderloin .32.
honey roasted rutabega & Brussels sprouts, chorizo potato hash,

Seared Sea Scallops

Pan Seared .32.
potato leek dumplings, lotus root, shiitake, baby bok choy, XO sauce

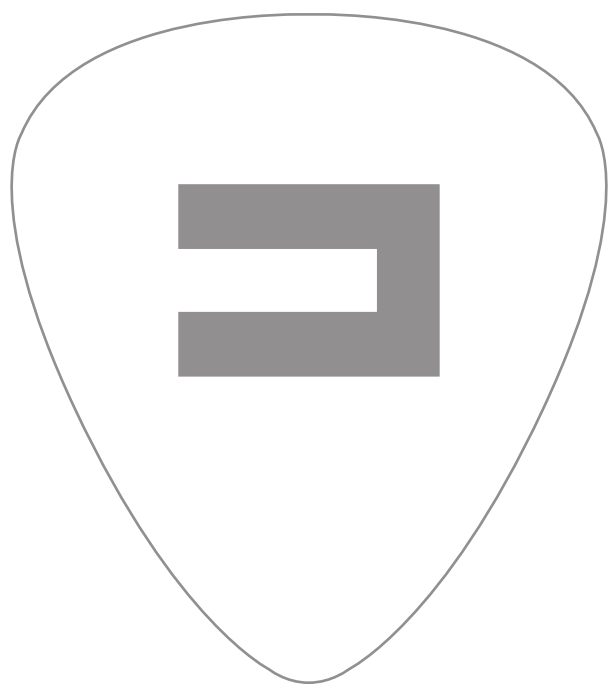
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE