

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.
celery root, 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

Hamachi Ceviche .18.
fresh hearts of palm, avocado, candied citrus

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

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

Specialty Meats

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

Seared Hudson Valley Foie Gras .25.
brioche, orange puree, frisee, macademia nuts

Sweet Soy Glazed Pork Belly .16.
charred cabbage, radishes, sesame vinaigrette

Soups

Puree: Caramelized Fennel and Apple
toasted walnuts, thyme

Chunky: Sausage and Potato
spinach, garlic confit, Parmesan cheese

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

Potato & Fennel Agnolotti
clams, garlic, parsley, white wine

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

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Brussel's Sprouts .13.
"agro dolce", feta cheese, golden raisins

Braised Lamb & Ceci .14.
red pepper glaze, baby carrots

Side of Garlic Braised Greens .6.

Risotto

Barley
mushroom puree, leeks, hazelnuts

Basmati Rice
coconut, lemongrass, carrot puree, shrimp

Carnaroli Risotto
red beet puree, California goat cheese

Tasting .8. Appetizer .16.

Duck Variations

Breast, Confit, & Sausage .29.
braised kale, boiler onion, lima beans, parsnips

Vegan

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

Chicken

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

Antarctic Salmon

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

Certified Angus Beef

16 oz. Ribeye .38.
potato stuffed Yukon potato, tiny mirepoix, wilted baby spinach

Striped Bass

Pan Seared Fillet .29.
Belgian endive, butternut squash, supremes, tarragon orange butter sauce

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

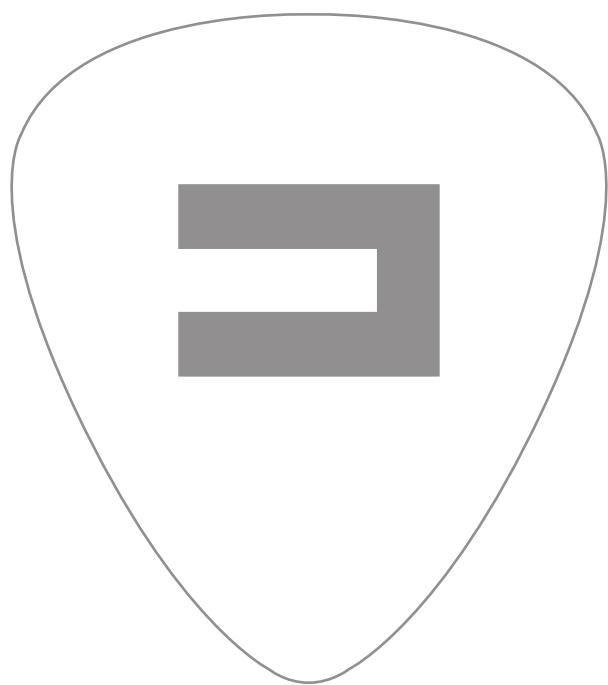
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE