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

<table>
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<tr>
<th>Courses</th>
<th>Price</th>
<th>Paired with Wines</th>
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<tbody>
<tr>
<td>5 Courses</td>
<td>.85</td>
<td>.125.</td>
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<td>7 Courses</td>
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**Vegetables**
- Wild Mushroom Gratin .14.
  celery root, truffle cream
- Goat Cheese Napoleon .13.
  roasted beets, arugula, toasted pine nut 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, prosciutto, terrine, liver mousse, condiments
- Seared Hudson Valley Foie Gras .25.
  brioche, orange puree, frisee, macadamia 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

**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, caramelized onions, Parmesan cheese, 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, shalot 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*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.