

Chef Dante's Tasting Menus - The Experience, Vegetarian, Vegan, or Gluten Free
 5 Courses .85. Paired with Wines .125. 7 Courses .115. Paired with Wines .150.

Vegetables

Roasted Eggplant Parmigiana .14.
 basil walnut pesto, fresh mozzarella

Green Salad .13.
 asparagus, lettuces, cucumber,
 avocado pea puree

Salad of 7 Vegetables .12.
 mesclun, baby carrots, tomatoes, zucchini,
 eggplant, peppers, cucumbers .Vegan.

Specialty Fish

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

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

Shellfish

Chilled Oysters On The Half Shell .17.
 ramp salsa verde, pickled rhubarb

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

Specialty Meats

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

Port Glazed Foie Gras Torchon .25.
 cherries jubilee, almond tuile, brioche

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

Soup

Chilled Sweet Corn Soup
 basil, crabmeat, buttermilk

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
 poached egg, pancetta, truffle oil

Pappardelle Bolognese
 ragu of beef, veal and pork

Spaghetti "Primavera"
 asparagus, zucchini, carrot, tomato

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

Polenta

Three Cheese .12.
 mascarpone, Parmesan, gruyère

Tomato Braised Wild Boar .14.
 zucchini, red onion "agro dolce"

Side of Garlic Braised Greens .6.

Risotto

Carnaroli Risotto
 English pea puree, California chevre, mint

Tasting .8. Appetizer .16.

Duck Variations

Roasted Breast & Confit Leg .27.
 confit roulade, apricot puree, asparagus
 Gifted Grass Farm, Medina, Ohio

Vegan

Asparagus and Avocado Strudel .25.
 "creamed" mushrooms, cherry tomato
 vinaigrette

Chicken

Breast, Leg, & Thigh .27.
 barley risotto, leek soubise, oyster
 mushrooms. Gifted Grass Farm, Medina, Ohio

Antarctic Salmon

Pan Seared Fillet .28.
 "Peas and Carrots", potato "veil"
 tarragon sunflower romesco

Certified Angus Beef

16 oz. Ribeye .38.
 shrimp succotash, portobello fritters,
 chimichurri sauce

Maine Lobster

Butter Poached .34.
 spring roll, bok choy, coconut curry,
 clamshell mushrooms

Seared Sea Scallops

Pan Seared .32.
 baby artichokes and peppers,
 saffron aioli, potato puffs



Whole Roasted Lobe of Foie Gras .150.
 Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.
 Chef's Preparation