

**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 Beet & Goat Cheese Gratin .14.  
hazelnut vinaigrette, mache

Green Vegetable Salad .13.  
broccoli, kale, arugula, cucumber,  
avocado green apple puree

Salad of 7 Vegetables .12.  
mesclun, carrots, cauliflower, celery, beets,  
Brussels sprouts, butternut squash .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.  
pear mignonette, tarragon

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

**Specialty Meats**

Selection of House Cured Meats .19.  
salumi, prosciutti, terrine, liver mousse,  
assorted condiments

Seared Hudson Valley Foie Gras .25.  
duck pastrami, griddle cakes, kumquats

Mustard Maple Glazed Pork Belly .16.  
delicata squash, quince compote,  
pickled shallots

**Soup**

Banana Butternut Squash Soup  
cinnamon foam, toasted seeds

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  
chestnuts, green onions, "poor man's cheese"

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

**Polenta**

Three Cheese .12.  
mascarpone, Parmesan, gruyère

Pork Shoulder Confit .15.  
cracked cranberries, arugula, crisp garlic

Side of Garlic Braised Greens .6.

**Risotto**

Carnaroli Risotto  
caramelized onions, sweet potatoes,  
toasted marshmallow

Tasting .8. Appetizer .16.

**Lamb**

Slow Braised Lamb Shank .32.  
celery variations, fregula, fermented garlic

**Vegan**

Wild Mushroom & Squash Strudel .25.  
truffle "crema", black quinoa, butternut

**Venison**

Coriander Crusted Leg .36.  
apple tart Tatin, braised Swiss chard,  
trumpet mushrooms

**Antarctic Salmon**

Pan Seared Fillet .28.  
roasted cauliflower florettes, red rice,  
pomegranate salsa verde

**Certified Angus Beef**

16 oz. Ribeye .39.  
Taleggio potato gratin, Brussels sprouts,  
balsamic cipollini onions

**Maine Lobster**

Butter Poached .36.  
spring roll, bok choy, coconut curry,  
clamshell mushrooms

**Sea Scallops**

Pan Seared .32.  
pumpkin ravioli, broccolini,  
sage brown butter sauce

**Ohio Duck**

Spice Rubbed Breast .28.  
braised red cabbage, fingerling potatoes,  
turnips, brown butter apple vinaigrette

**Whole Roasted Lobe of Foie Gras .150.**  
Seasonal Preparation



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



DANTE