

Chef Dante's Tasting Menu

5 Courses .75. Paired with Wines .110.

7 Courses .110. Paired with Wines .145.

Vegetables

Double Goat Cheese Tartlet .14.
strawberry rhubarb chutney, arugula

Green Garden Salad .13.
peas, asparagus, spinach, kale .Vegan.

Salad of 7 Vegetables .12.
mesclun, radishes, peas, asparagus, carrots,
cauliflower, new potatoes .Vegan.

Specialty Fish

Crispy Calamari and Shrimp .14.
fine scallions, chile spice mayonnaise

Hawaiian Tuna Tartare .17.
poached egg, olive caper remoulade,
crisp potato nest

Salmon Gravlax .15.
avocado mousse, cream cheese fritters

Shellfish

Chilled Oysters On The Half Shell .18.
pickled ramps, coriander, celery

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

Butter Poached Lobster .21.
garlic potato puree, white asparagus

Specialty Meats

Selection of House Cured Meats .16.
salumi, prosciutti, terrine, liver mousse

Seared Foie Gras "Bananas Foster" .25.
crisp spring roll, hazelnuts, Nutella

Seared Veal Sweetbreads
braised cabbage, caraway, mustard jus .18.

Soups

Puree: Split Pea Soup
English peas, rosemary croutons

Chunky: Red Clam Chowder
spring garlic, bacon, potatoes

Broth: Shiro Miso Soup
asparagus, tofu, clamshell mushrooms

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
poached egg, pancetta, truffle oil

Pappardelle Bolognese
ragù of beef, veal and pork

Hand Twisted Pasta
Parmesan crema, spring onions, crab meat

Tasting .7. Appetizer .14. Main .21.

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Truffled Baby Shrimp .19.
fava beans, arugula

Tomato Braised Pancetta .16.
cipollini onions, oregano

Garlic Braised Greens .6.

Risotto

Carnaroli Rice
English peas, chanterelles, thyme

Black Forbidden Rice
ginger, strawberries, marcona almonds

Barley
roasted beets, goat cheese, rosemary

Tasting .7. Appetizer .14.

Chicken

Sesame Chicken .28.
snow peas, shiitake tempura,
macadamia nuts

Vegan

Braised Hearts of Palm .24.
carrot "hummus", confit ginger potatoes

Duck

Cinnamon Rubbed Breast .29.
spring onions, rhubarb risotto

Lamb

Grilled Lamb Loin Noisette .30.
green asparagus, couscous,
quinoa, mint chimichurri

Beef

9 oz. Filet Mignon .39.
blue cheese filled artichoke, spinach,
oyster mushrooms

Verlasso Salmon

Grilled Fillet .27.
cauliflower, leeks, broccoli,
cheddar cheese risotto

Sea Scallops

Pan Seared .32.
fingerling potatoes, caramelized fennel,
oven dried tomatoes, saffron fumé

Halibut

Horseradish Crusted Fillet .35.
beet varieties and textures

Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE