

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.
heirloom tomato chutney, arugula

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

Salad of 7 Vegetables .12.
mesclun, radishes, tomatoes, 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

Chilled Crab Salad .18.
avocado aioli, melons, duck prosciutto

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

C.A.B. Ribeye Carpaccio .18.
mozzarella, Sicilian caponata, olives

Soups

Puree: Garden Tomato Soup
tarragon cream, rosemary croutons

Chunky: Zucchini & Chicken Minestra
basmati rice, crisp garlic

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

Tomato Spaghetti
summer squash julliene, parsley

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

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Ratatouille .14.
ricotta salata

Braised Pork Belly .16.
Ohio corn, cherry tomatoes, basil

Garlic Braised Greens .6.

Risotto

Carnaroli Rice
yellow tomatoes, chanterelles, thyme

Black Forbidden Rice
ginger, strawberries, marcona almonds

Barley
roasted plums, goat cheese, rosemary

Tasting .7. Appetizer .14.

Chicken

Sesame Chicken Breast .27.
snow peas, shiitake tempura,
macadamia nuts

Vegan

Summer Squash Gratin .24.
arugula, tomato vinaigrette, olive puree

Duck

Spice Rubbed Breast .28.
pickled onions, peaches, fennel, Swiss chard

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.
wild mushrooms, varieties of beans,
aged balsamic vinaigrette

Sea Scallops

Pan Seared .32.
corn and quinoa succotash,
fingerling potatoes, crisp bacon

Wild Bass

Seared Fillet .33.
green curry sauce, eggplant,
carrots, garbanzo beans, Thai basil

Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation

