

# Chef Dante's Tasting Menu

5 Courses .75. Paired with Wines .110.

7 Courses .110. Paired with Wines .145.

## Vegetables

Roasted Beet & Feta Salad .14.  
orange beet foam, frisee, rye crumbs

Honey Roasted Brussels Sprouts .13.  
cured lemon, goat cheese, balsamic

Salad of 7 Vegetables .12.  
mesclun, butternut squash, cranberries,  
apple, carrots, cauliflower, new potatoes

## Specialty Fish

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

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

Braised Octopus Terrine .18.  
pickled plums, daikon, lotus root chips

## Shellfish

Chilled Oysters On The Half Shell .18.  
pickled garlic, coriander, cucumbers

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

Maine Lobster Agnolotti .21.  
baby carrots, green curry, enoki mushrooms

## Specialty Meats

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

Seared Hudson Valley Foie Gras .25.  
green apple, dried cherries, candied walnuts

C.A.B. Ribeye Carpaccio .18.  
tonnato sauce, caper berries, dried tomatoes

## Soups

Puree: Pumpkin Pie Soup  
vanilla cream, toasted seeds

Chunky: Chinese Cabbage Soup  
roasted pork, ginger, noodles

Broth: Truffled Miso Soup  
tofu, poached shrimp, green onions

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  
spaghetti squash, chestnuts, sage

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

## Polenta

Three Cheese .12.  
mascarpone, Parmesan, gruyère

Rosemary Roasted Beets .14.  
goat cheese crumble

Maple Glazed Pork Belly .16.  
sweet potato, oyster mushrooms

Garlic Braised Greens .6.

## Risotto

Carnaroli Rice  
red wine reduction, spiced pears

Green Bamboo Rice  
scallions, lemon shitake mushrooms

Toasted Barley  
braised beef, caramelized onions, parsley

Tasting .7. Appetizer .14.

## Pork

Braised Pork Shank .27.  
roast garlic grits, rice beans cassoulet,  
tiny miropoix

## Vegan

Stuffed Roasted Pumpkin .24.  
root vegetables, fruits, and grains

## Duo of Duck

Roasted Breast and Leg Confit .32.  
pumpkin pecan gratin, Luxardo cherries

## Rabbit

Confit Leg .30.  
celery variations, potato puree,  
black truffled jus

## Certified Angus Beef

14 oz. Strip Steak .36.  
crisp rice cake, baby turnips,  
yuzu miso glaze

## Verlasso Salmon

Pan Seared Fillet .27.  
butternut squash risotto,  
caramelized apples and onions

## Sea Scallops

Pan Seared .32.  
salsify root, arugula, blistered grapes,  
red wine verjus

## Branzino

Grilled Fillets .28.  
cauliflower puree, almonds, kale,  
cranberry salsa verde

Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE