

Chef Dante's Tasting Menus - The Experience, Vegetarian, Vegan, or Gluten Free

5 Courses .75. Paired with Wines .110.

7 Courses .110. Paired with Wines .145.

Vegetables

Burrata and Green Vegetable Salad .16.
English peas, asparagus, arugula, spinach

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

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

Specialty Fish

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

Hawaiian Tuna Tartare .18.
poached egg, olive caper remoulade, crisp potato nest

Chilled Saffron Poached Scallops .16.
asparagus vinaigrette, pachino tomatoes

Shellfish

Chilled Oysters On The Half Shell .18.
ginger, garlic, soy, ramps

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

Tiger Prawn Ceviche .18.
avocado, leeks, radishes, yuzu sorbet

Specialty Meats

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

Seared Hudson Valley Foie Gras .25.
banana bread, chocolate hazelnut sauce

Lamb Chop "Lollipops" .19.
rhubarb compote, cous cous, parsley

Soups

Puree: Potato & Leek Soup
bacon foam, chives

Chunky: Miso Chicken Noodle
udon noodles, chicken, scallions

Broth: Heirloom Carrot
tarragon, "peas and carrots"

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
poached egg, pancetta, truffle oil

Pappardelle Bolognese
ragù of beef, veal and pork

Red Spaghetti
English peas, brown butter, sage

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

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Rosemary Roasted Artichokes .14.
goat cheese crumble

Honey Balsamic Glazed Pork Belly .16.
red onion relish

Garlic Braised Greens .6.

Risotto

Carnaroli Rice
lemon thyme, shrimp, fave

Red Bhutanese Rice
red adzuki beans, red beets

Black and Blue Risotto
forbidden rice, blueberries, crisp garlic

Tasting .8. Appetizer .16.

Beef Short Rib

Herb Crusted .30.
asparagus, pea puree, braised lentils, clamshell mushrooms

Vegan

Tempura Eggplant & Olives .24.
Chinese pak choi, oven roasted tomatoes, pepper vinaigrette

Duo of Pork

Roasted Tenderloin and Shoulder .28.
potato gateau, spring onions, mango

Monkfish

Butter Poached Tail .32.
fave, fingerling potatoes, ramp pesto, pancetta

Certified Angus Beef

14 oz. Strip Steak .36.
crisp rice cake, grilled artichokes, basil puree

Verlasso Salmon

Pan Seared Fillet .28.
roasted red beet risotto, arugula, horseradish cream

Chicken

Pan Seared Breast .26.
mushroom fricasse, garlic chives, crisp potatoes

Walleye

Seared Fillet .29.
cauliflower puree, almonds, kale, orange salsa verde

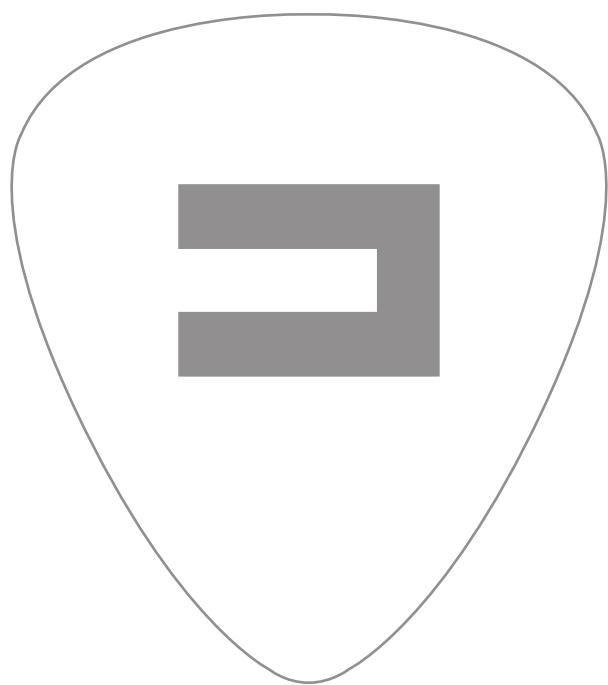
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE