

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, tomatoes, carrots, cauliflower, new potatoes, radishes .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

"Fish & Chips" Dum Yum Sauce .15.
tempura perch, shoe string potatoes, slaw

Shellfish

Chilled Oysters On The Half Shell .17.
ginger, garlic, soy, tobiko

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

Pan Seared Crab Cakes .18.
Ohio corn relish, heirloom tomatoes, basil aioli

Specialty Meats

Selection of House Cured Meats .20.
salumi, prosciutti, terrine, liver mousse

Seared Hudson Valley Foie Gras .25.
balsamic strawberries, angel food cake, granola

NZ Baby Lamb Chops .19.
stone fruit compote, couscous, mint

Soups

Puree: Carrot and Ginger Soup
crisp shallots, tarragon

Chunky: Chilled Tomato Gazpacho
watermelon, cucumber, basil

Broth: Beef Broth
clamshell mushrooms, heirloom carrots

Half .6. Full .10.

Hand Made Pasta

Linguine alla Carbonara
poached egg, pancetta, truffle oil

Pappardelle Bolognese
ragù of beef, veal and pork

Herbed Ricotta Ravioli
spicy sausage, tomato, pine nuts, ricotta salata

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

Polenta

Three Cheese .12.
mascarpone, Parmesan, gruyère

Rosemary Roasted Artichokes .14.
goat cheese crumble

Honey Glazed Pork Belly .16.
sweet corn succotash

Garlic Braised Greens .6.

Risotto

Quinoa
cranberry beans, corn, thyme

Black and Blue Risotto
forbidden rice, blueberries, crisp garlic

Tomato Risotto
fresh mozzarella, basil

Tasting .8. Appetizer .16.

Beef Short Rib

8 Hour Tomato Braised .32.
squash risotto, ratatouille, portobello

Vegan

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

Pork Tenderloin

Pan Seared Cutlet .28.
herb Spaetzle, eggplant caponata, green tomatoes, mustard sauce

Antarctic Salmon

Pan Seared Fillet .28.
white beans, haricot vert, bacon crumble

Certified Angus Beef

14 oz. Ribeye .36.
corn pudding, pickled shallots, baby spinach, shiitake, cherry tomatoes

Monkfish

Butter Poached Tail .32.
fingerling potatoes, arugula, stuffed bell pepper, Romesco sauce

Chicken

Pan Seared Breast .26.
confit thighs, fondant potatoes, braised chanterelles, zucchini

Icelandic Cod

Baked Fillet .29.
sausage, fennel, okra, Ohio corn broth

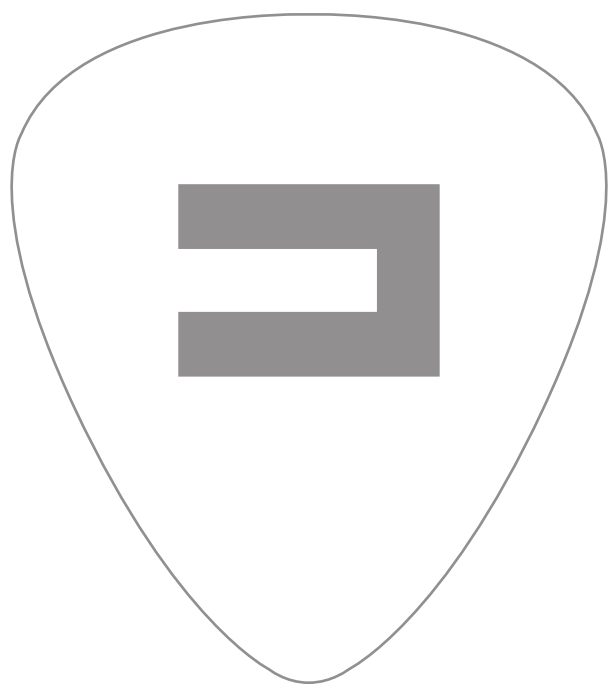
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE