

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

Root Vegetable Salad .14.
goat cheese mousse, cranberry vinaigrette

Wild Mushroom Gratin .13.
celery root, arugula, candied ginger

Salad of 7 Vegetables .12.
mesclun, Brussels sprouts, broccoli, 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.
spicy mango salad, apple vinaigrette

Specialty Meats

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

Seared Hudson Valley Foie Gras .25.
Grandma's apple pie, Maker's Mark essence

Duck Leg Confit .19.
parsnip puree and crisps, orange arugula salad

Soups

Puree: Butternut Squash & Banana Soup
cinnamon foam, pumpkin seed brittle

Chunky: Wild Mushroom Soup
herb braised leeks and potatoes

Broth: Braised Beef Broth
roasted beets, caramelized onions, ditalini pasta

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 Pumpkin .14.
goat cheese, pepitas

Pomegranate Glazed Shrimp .16.
shiitake mushrooms, parsley

Garlic Braised Greens .6.

Risotto

Barley
sweet potatoes, pecans, marshmallow

Israeli Couscous
green lentils, Swiss chard, crisp shallots

Carnaroli Risotto
forest mushrooms, truffle cream

Tasting .8. Appetizer .16.

Lamb Shank

8 Hour Caraway Braised .32.
green cabbage, pearl onions, red bliss potatoes

Vegan

Roasted Sugar Pumpkin .24.
tempura pumpkin, green apple, Ohio maple "cream"

Pork Tenderloin

Pan Seared Cutlet .28.
herb spätzle, apple chutney, turnips, grained mustard sauce

Antarctic Salmon

Garlic Crusted Fillet .28.
butternut squash puree, walnuts, clamshell mushrooms, baby spinach

Certified Angus Beef

16 oz. Ribeye .36.
toasted basmati rice, teriyaki glaze, baby carrots, scallions

Striped Bass

Ginger Braised Fillet .32.
spaghetti squash, crisp spaghetti pasta, braised radishes

Venison

New Zealand Roasted Leg .35.
caramelized pear, baby kale, fingerling potatoes

Icelandic Cod

Prosciutto Crusted .29.
cauliflower steak, oyster mushrooms, roasted grapes

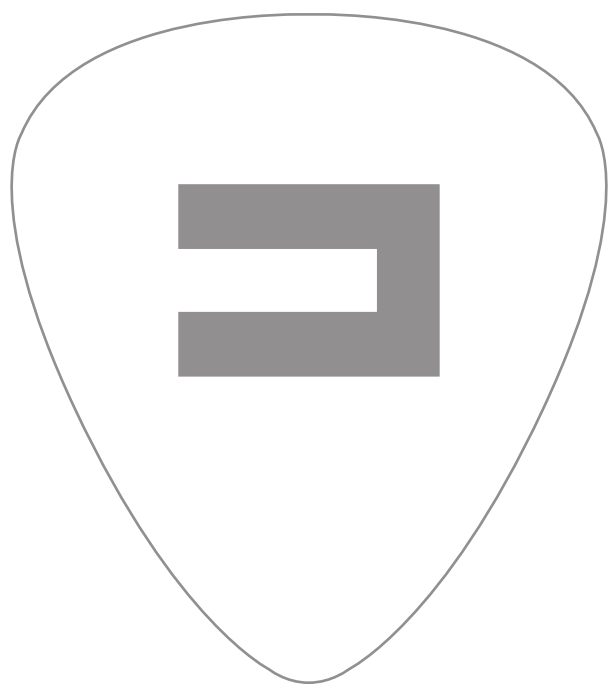
Whole Roasted Lobe of Foie Gras .150.

Seasonal Preparation

38 oz. Beef Porterhouse for Two .89.

Chef's Preparation





DANTE