

DANTE 5 Course Tasting Menu .60.  
Menu with Paired Wines .95.

**Vegetables**

Goat Cheese Fritters .12.  
grapefruit, frisée, maple pecan vinaigrette

Warm Portobello and Watercress Salad .11.  
mango tempura, sesame vinaigrette .Vegan.

Salad of 7 Vegetables .10.  
radishes, carrots, butternut squash, fennel,  
cauliflower, broccoli and mesclun .Vegan.

**Specialty Fish**

Grilled Prawns and Octopus .13.  
arugula, olive tapenade, potato crisp

Hawaiian Tuna Tartare .15.  
poached egg, olive caper remoulade,  
crisp potato nest

Crispy Calamari and Rock Shrimp .10.  
fine scallions, chile spice mayonnaise

**Shellfish**

Chilled Market Select Oysters .14.  
Italian parsley, mignonette ice

Hong Kong Style Mussels .12.  
chile peppers, cilantro, crabmeat

Lobster, Green Apple Napoleon .15.  
tarragon lemon butter sauce

**Specialty Meats**

Selection of House Cured Meats .14.  
salumi, prosciutti, terrine, liver mousse

Roasted Hudson Valley Foie Gras .19.  
pear strudel, dried cherries port

Whole Roasted Lobe of Foie Gras  
Chef's Preparation For the Table -mkt price-

**Soups**

Puree:  
Banana and Butternut Squash Soup  
cinnamon spice foam

Chunky:  
"Ribollita" Tuscan Bean Soup  
garlic rubbed croutons

Broth:  
Herb Infused Beef Bouillon  
caramelized onions and potatoes

Half .5. | Full .9.

**Hand Made Pasta**

Linguine alla Carbonara  
poached egg, house made pancetta

Pappardelle Bolognese  
ragù of beef, veal and pork

Spinach Cavatelli  
creamy Gorgonzola, toasted walnuts

Tasting .5. | Appetizer .9. | Main .17.

**Polenta**

Three Cheeses .6.  
mascarpone, Parmesan, gruyère

Baby Shrimp, Confit Fennel & Tomatoes .9.

Braised Beef Short Ribs and Carrots .12.

Garlic Braised Greens of the Day .4.

**Risotto**

Carnaroli with Truffled Mushrooms  
crispy garlic and parsley

Green Bamboo Rice  
green apples, and green onions

Barley Risotto with Toasted Walnuts  
caramelized pears, cracked pepper

Tasting .5. | Appetizer .9.

**Chicken**

Bacon Wrapped Chicken .24.  
braised cabbage, cauliflower, mustard jus

**Vegan**

Miso Roasted Vegetables .20.  
tempura tofu, pineapple vinaigrette

**Salmon**

Potato Crusted Canadian Salmon .25.  
braised endive, orange saffron vinaigrette

**Louisiana Redfish**

Pan Roasted Redfish .28.  
creamed leeks, hazelnuts, purple potatoes

**Pork**

Pork Tenderloin Cassoulet .28.  
braised white beans, sausage and belly

**Lamb**

Tender Braised Osso Buco .30.  
toasted quinoa, sweet potato, cranberries

**Scallops**

Seared Scallops with Ginger Vinaigrette .26.  
black rice risotto, shiitake, baby bokchoy

**Duck**

Pepper Crusted Duck Breast .26.  
cornbread pudding, mushroom ragout,  
parsnip puree



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