

DANTE 5 Course Tasting Menu .50.

Menu with Paired Wines .85.

Vegetables

Rosemary Roasted Beets and Plums .9.
goat cheese mousse, arugula, balsamic

Portobello and Fresh Hearts of Palm .10.
spinach salad, with ginger vinaigrette .Vegan.

Salad of 7 Summer Vegetables .9.
carrots, beets, cucumbers, tomatoes, radishes,
green beans, mesclun .Vegan.

Duo of Crudo

Yellowtail Hamachi with Yuzu .15.
tempura okra, avocado and shittake

Hawaiian Tuna Tartare .13.
poached egg, olive caper remoulade,
crisp potato nest

Tasting of Both .14.

Shellfish

Chilled Market Select Oysters .12.
Italian parsley, mignonette ice

Hong Kong Style Mussels .14.
chili peppers, cilantro, crabmeat

Crispy Calamari and Rock Shrimp .10.
fine scallions, chili spice mayonaise

Specialty Meats

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

Honey Roasted Foie Gras .19.
port glazed figs, peppered tuna croutons

Foie Gras Brûlée .19.
cherry plum confiture, raisin bread

Soups

Puree:
Ohio Corn Soup
black truffle foam

Chunky:
Zucchini Minestrone
orzo pasta, grated pecorino Sardo

Broth:
Chilled Tomato and Cucumber Water
poached rock shrimp, fines herbes

Cup .4. | Bowl .6.

Hand Made Pasta

Linguine alla Carbonara
poached egg, house made pancetta

Pappardelle Bolognese
ragù of beef, veal, and pork

Ricotta Cavatelli
creamed corn, green garlic chives

Tasting .4. | Appetizer .8. | Main .17.

Polenta

Three Cheeses .6.
mascarpone, Parmesan, gruyère

Ratatouille .8.

Duck Leg Confit, Roasted Figs .10.

Risotto

Carnaroli with Strawberries
lemon confit, balsamic essence

Bhutanese Red Rice
asparagus, and tarragon

Black Quinoa
confit tomato, rosemary toasted pine nuts

Tasting .4. | Appetizer .8.

Chicken

Brick Grilled Free Range Chicken .23.
basil ravioli, Jerusalem artichokes,
oyster mushrooms

Vegan

Miso Eggplant Gratinée .19.
Chinese long beans, puffed basamati rice

Salmon

Sesame Crusted Salmon .24.
avocado carpaccio, bbq eel,
sake braised cucumbers

Shrimp

Butter Poached Shrimp .26.
fingerling potatoes, corn puree,
cornbread crumble

Sea Scallops

Searred Dayboat Scallops .25.
potato strudel, clamshell mushrooms,
chorizo vinaigrette

Lamb

Grilled New Zealand Lamb Chops .28.
pickled ramps, watercress, and chickpeas

Braised Veal

Braised Shortrib "Oscar" .26.
asparagus frites, crabmeat,
lemon Hollandaise sauce

Grilled Beef

Charred Ribeye Steak .29.
king oyster mushroom, purple potato,
basil chimichurri sauce



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