DANTE

Elizabeth Street

NEW YORK CITY
EST. 1915

Reserve Menu - $190

Raw Bar

"CHAMPAGNE & PEARLS" TART
siberian caviar, champagne pearls, shiso (gf, df)

OYSTERS & ICE
island Creek oysters, lime & ginger granita (gf, df)

BLUE FIN TUNA BELLY
montauk tuna belly, calabrian chili, gem (gf, df)

To Start

SPINACH & TRUFFLE SALAD
avocado, yuzu & crispy leeks (gf, v can be df)

GRILLED GEM SALAD & FIG LEAF
house cured lardo, fig leaf vinaigrette (gf, df, v)

6666 RANCH BEEF TARTARE
tarragon, chervil, lemon, egg yolk (gf, df)

Grilled Starters

VONGOLE AL PANE
manila clams cooked over the fire, chili & garlic (df)

CARABINEROS PRAWNS
apple cider & olive oil (gf df)

SPANISH TURBOT
spicy pil pil, lemon (gf, df)

Entree

MAITAKE MUSHROOM
xo, salsa macha (vg)

6666 RANCH BONE-IN RIBEYE
demi glace, brown butter (gf)

ROBBINS ISLAND RIBEYE
marble score 9+, grass fed, grain finished (gf)

Sides

MACARONI KIMCHI CHEESE
macaroni, gruyère, parmesan, cheddar with smoky bacon

TENDERSTEM BROCOLI
shallot vinaigrette

TRIPLE COOKED CHIPS
hand cut yukon potatoes

Dolci

chef choice

V: VEGETARIAN VG: VEGAN GF: GLUTEN FREE DF: DAIRY FREE