

EST. 1915

DANTE

NEW YORK CITY

AT TOPPING ROSE HOUSE, WE'RE THRILLED TO ANNOUNCE A SPECIAL NEGRONI WEEK COLLABORATION BETWEEN DANTE & JEAN-GEORGES. SEPTEMBER 14TH THROUGH 20TH.

FUNDS RAISED THROUGH THE SALE OF THE LIMITED EDITION BOTTLED NEGRONIS, WILL GO BACK TO THE RESTAURANT WORKERS COMMUNITY FUND.



bombay sapphire,
campari,
martini rossi



montelobos,
hibiscus,
contratto aperitiff,
cinzano dry 1757,
cherry heering



brooklyn gin,
quinquina aperitif,
alessio bianco,
carpano dry,
lemon bitters

\$28 FOR 8OZ COLLECTORS BOTTLE
(APPROX 2.5 DRINKS)

Breakfast

Juices 14

Green Juice - Spinach, Cucumber, Kale, Apple, Lemon

Ruby Red - Carrot, Beet, Lemon, Orange

Fresh Squeezed Orange or Grapefruit Juice

Hot Beverages

Cappuccino or Latte 8

Espresso 6

Tea 6

English Breakfast, Chamomile, Mint, Japanese Sencha, Earl Grey

Light and Healthy

Summer Fruit Plate 16

Blueberry Bowl, Jungle Peanut Butter, Granola, Summer Fruit 20

Coconut Chia Pudding, Summer Berries 18

Steel-Cut Irish Oatmeal, Cinnamon, Berries and Bananas 12

Pancakes, Toasts

Buttermilk Pancakes, Market Berries and Banana 17

Crunchy Brioche French Toast

Caramelized Apples, Crispy Bacon and Cinnamon Sugar 18

Avocado Toast, Virgin Coconut & Argan Oils

Crunchy Seeds and Sprouts 19

add Poached Egg 24*

add Smoked Salmon 27

Before Placing your Order, Please Inform your Server if a Person in your Party has a Food Allergy. These Menu Items Contain Raw* or undercooked Foods**. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Eggs*

Eggs Benedict

Choice of Ham 19, Smoked Salmon 21 or Spinach 17

Two Eggs Any Style, Crispy Herb Potatoes, Cherry Tomato Salad 16

Egg White Omelet with Herbs, Cherry Tomato Salad, Mixed Greens 16

Three Egg Omelet, Crispy Herb Potatoes, Cherry Tomato Salad

Choice of Ham, Tomato, Onion, Spinach, Cheddar or Peppers 18

Sunny Side Up Frittata

Corn, Cheddar Cheese, Crispy Bacon and Pickled Chilies 17

Sides

Pork or Chicken Sausage 10

Bacon 10

Smoked Salmon 10

Crispy Herb Potatoes 8

Cherry Tomato Salad 8

Croissant or Pain au Chocolat 8

Macha Blueberry Muffin 6

Toast 5

White, Wheat, Sourdough, Whole Wheat, Gluten Free

Bagels 8

Plain, Whole Wheat, Poppy, Sesame, Everything

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Emily Giaouque

Lunch

Green Chickpea Hummus, Mint and Crudités 21

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze* 24

Watermelon and Goat Cheese Salad, Olive Oil and Sea Salt 19

Heirloom Tomato Salad

Shaved Red Onion, Sherry Vinaigrette, Basil 21

Kale Salad

Serrano Chili, Parmesan and Lemon 21

Add Shrimp 12, Salmon 17, or Chicken 15 to any salad*

Warm Shrimp Salad*

Avocado, Truffle Vinaigrette, Champagne Dressing 23

Avocado Toast, Virgin Coconut & Argan Oils

Crunchy Seeds and Sprouts 19

add poached egg 24

add smoked salmon 27*

Griddled Faroe Island Salmon Sandwich

Chili Mayonnaise, Tomato and Spicy Slaw 34

Corn Nut Crusted Shrimp Po Boy

Remoulade Dressing, French Fries* 28

Grass Fed Cheeseburger

Frizzled Onions, Yuzu Pickles, Russian Dressing, French Fries** 26

Dessert

Carrot Cake, Cream Cheese Frosting 14

Decadent Chocolate Cake 14

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Fudge Sauce 14

LADURÉE Macarons (2.80 each or 15 for Full Assortment)

Chocolate, Salted Caramel, Raspberry, Vanilla, Pistachio or Rose

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Emily Giaque

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Brunch

Appetizers

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade* 25

Crispy Salmon Sushi

Chipotle Mayonnaise and Soy Glaze * 21

Tomato and Bread Soup

Parmesan and Basil 16

Fried Calamari

Aji Amarillo Chili Emulsion and Cilantro 21

Salads *Add Shrimp 12, Salmon 17 or Chicken* 15 to any salad*

Kale Salad

Serrano Chili, Parmesan and Lemon 21

Heirloom Tomatoes

Shaved Red Onion, Sherry Vinaigrette, Basil 21

Warm Shrimp Salad

Avocado, Tomato, Champagne Vinegar Dressing 23

Pizza

Black Truffle and Fontina Cheese 24

Mozzarella, Tomato and Basil 19

Sides 10

Bacon

Chicken or Pork Sausage

Roasted Summer Squash, Crushed Herbs, Sea Salt and Lime

Sautéed Corn, Scallions and Jalapeño

French Fries

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Emily Giaque

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Brunch

Coconut Chia Pudding

Summer Berries 18

Eggs Benedict

Choice of Ham 19, Smoked Salmon 21, Spinach 17

Sunny Side Up Frittata

Corn, Cheddar Cheese, Crispy Bacon and Pickled Chilis 17

Buttermilk Pancakes

Market Berries and Banana 17

Crunchy Brioche French Toast

Caramelized Apples, Crispy Bacon and Cinnamon Sugar 18

Sandwiches and Entrees

Griddled Faroe Island Salmon Sandwich

Chili Mayonnaise, Tomato and Spicy Slaw 34

Seared Black Sea Bass

Summer Beans, Ginger Scallion Condiment 40

Roasted Maine Lobster

Corn, Carrot-Habanero Emulsion 48

Cheddar Cheeseburger with Russian Dressing

Crispy Onions and French Fries** 26

Parmesan Crusted Organic Chicken

Mashed Potatoes, Asparagus, Lemon Butter 39

Caramelized Wagyu Beef Tenderloin

Parmesan Crusted Goldbar Squash, Butter Hot Sauce ** 47

Simply Grilled

Maine Lobster 48

Colorado Lamb Chops 42

Wagyu Beef Tenderloin 45

Served with blistered shishito peppers and choice of citrus chili emulsion, black pepper condiment, habanero hot sauce butter or green chili ferment

Dinner

Appetizers

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade* 25

Crispy Salmon Sushi

Chipotle Mayonnaise, Soy Glaze* 21

Kale Salad

Serrano Chili, Parmesan and Lemon 21

Heirloom Tomatoes

Shaved Red Onion, Sherry Vinaigrette and Basil 21

Watermelon and Goat Cheese Salad

Olive Oil and Sea Salt 19

Tomato and Bread Soup

Parmesan and Basil 16

Warm Shrimp Salad

Avocado, Tomato, Champagne Vinegar Dressing 23

Fried Calamari

Aji Amarillo Chili Emulsion and Cilantro 21

Pizza

Black Truffle and Fontina Cheese 24

Mozzarella, Tomato and Basil 19

Sides 10

Roasted Summer Squash, Crushed Herbs, Sea Salt and Lime

Sautéed Corn, Scallions and Jalapeño

Mashed Potatoes

French Fries

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Emily Giaouque

Entrees

Roasted Faroe Island Salmon

Corn, Scallion, Fragrant Lime-Corn Broth * 41

Seared Black Sea Bass

Summer Beans, Ginger Scallion Condiment 40

Roasted Maine Lobster

Herb Butter, Lime and French Fries 48

Garganelli Pasta with Spicy Sungold Tomato Sauce

Eggplant and Fresh Ricotta 29

Rigatoni with Meatballs

Smoked Chili-Tomato Ragu, Parmesan Cheese 32

Cheeseburger with Russian Dressing

Crispy Onions and French Fries** 26

Parmesan Crusted Organic Chicken

Mashed Potatoes, Asparagus, Lemon Butter 39

Caramelized Wagyu Beef Tenderloin

Parmesan Crusted Goldbar Squash, Butter Hot Sauce ** 47

28 Day Dry Aged Ribeye for Two

Crispy Potato, Herbal Greens, JG Steak Sauce** 138

Simply Grilled

Maine Lobster 48

Colorado Lamb Chops** 42

Wagyu Beef Tenderloin** 45

Served with blistered shishito peppers and choice of citrus chili emulsion, black pepper condiment, butter hot sauce or green chili ferment

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Dessert

Carrot Cake, Cream Cheese Frosting 14

Decadent Chocolate Cake 14

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Fudge Sauce 14

Peach Pie, Marzipan Ice Cream 15

Jumbo Chocolate Chip Cookie 9

Jumbo Brownie Cookie 9

Sorbet & Ice Cream 3

Dark Chocolate, Coconut Lime, Raspberry - Sorbet

Vanilla, Strawberry, Caramel - Ice cream

LADURÉE

Macarons (2.80 each or 15 for Full Assortment)

Chocolate, Salted Caramel, Raspberry, Vanilla, Pistachio or Rose

Vacherin 78

Chocolate / Raspberry

Dessert Wines & Ports

Royal Tokaji Late Harvest 17

Moscato D'Asti Moncalvina, 2016, Fiori, IT 12

Van Zellers 10 Year Tawny Port, NV, Portugal 19

Organic Teas 6

Chamomile

Mint

Sencha

Breakfast

Coffee

Coffee 6

Cappuccino 8

Espresso 6