

# *Santé*

RESTAURANT

## STARTERS

### **Roasted Tomato Bisque**

Fruitwood Smoked Tomato Bavarois,  
Marinated Gypsy Peppers, Petite Garden Basil

### ***Chilled Terrine of Maine Lobster***

*Alaskan Halibut & Tarragon Mousseline,  
Haricot Verts "Tartare",  
Sherry and Black Truffle Emulsion*

### **Salad of Hawaiian Hearts of Palm**

Sugar Pie Pumpkin, Poached Granny Smith Apple,  
Pomegranate Syrup, Petite Kale

## MAIN COURSE

### **"Niman Ranch" Filet Mignon**

Glazed Seasonal Vegetables, Yukon Gold Pommes Gratin,  
Red Wine Bordelaise Sauce

### **Pan Seared Hawaiian Ahi Tuna**

Ragoût of Tarbais Beans, Spanish Chorizo and Fennel,  
Baby Artichokes, Arugula, Niçoise Olive Bordelaise

### ***Carnaroli Risotto***

*Rapini, Black Truffles, Parmigiano-Reggiano,  
White Truffle Foam*

## DESSERT

### ***A Tasting of Valrhona Chocolate***

*Hazelnut Jivara Cremeux, Passion Fruit Manjari Torte,  
Salted Caramelia Mousse Napoléon,  
Minted Equatoriale Pôt-De-Crème*

### ***Compressed Caramel Apple "Tarte Tatin"***

*Feuillete Crust, Vanilla Bean Buttermilk Blanc Manger,  
Apple Cider Ice Cream, Graham Dust*