

# Santé

RESTAURANT

## STARTERS

### **Potato and Leek Velouté**

Marinated Potato Salad,  
Crispy "King Richard" Leeks

### **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*

## SALAD

### **Mixed Organic Field Greens**

Baby Red Radish, Toy Box Tomato, Cucumber,  
Lemon-Fines Herbes Vinaigrette

## MAIN COURSE

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

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

### **Wild Pacific Black Cod**

Fried Yukon Gold Potato Crust, Brussels Sprouts "Petals",  
Dry Crop Potatoes, Sugar Pie Pumpkin, Chanterelle Mushrooms, Lobster and Pumpkin "Bisque"

### **Organic Sugar Pie Pumpkin Ravioli**

*Truffle Beurre Monté, Black Trumpet Mushrooms,  
Matignon of Root Vegetables*

## DESSERT

### **Chardonnay Poached Pear and Almond Tart**

*Oatmeal Streusel Topping, Pear Anglaise,  
Mascarpone Ice Cream*

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

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