

Sante

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

SCHRAMSBERG "BLANC DE BLANCS" BRUT, CHARDONNAY, NAPA VALLEY 2012

SALAD OF GARDEN KALE

SWEET CARROTS, GOLDEN RAISIN COULIS, CORIANDER VINAIGRETTE

ANCIEN "SANGIACOMO VINEYARD" PINOT GRIS, CARNEROS 2015

CARNAROLI RISOTTO

FOREST MUSHROOMS, BLACK TRUFFLES,

PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

KISTLER "LES NOISETIERS" CHARDONNAY, SONOMA COAST 2014

SEARED HAWAIIAN AHI TUNA LOIN

LENTILS DU PUY, GARLIC PUDDING,

GRILLED RED ONION COMPOTE, SAUCE FOIE GRAS

SOJOURN "GAP'S CROWN VINEYARD" PINOT NOIR, SONOMA COAST 2014

ROASTED SIRLOIN OF SNAKE RIVER FARMS WAGYU BEEF

BRAISED BEEF & RED ONION "MARMALADE" À LA BOURGUIGNONNE,
CONFIT MARBLE POTATOES, CREAMED SWISS CHARD, GLAZED SALSIFY

KAMEN CABERNET SAUVIGNON, SONOMA VALLEY 2011

CHEF'S CHEESE SELECTION & WINE PAIRING

"PEANUT BUTTER & JELLY"

CONCORD GRAPE SORBET, PEANUT BUTTER PANNA COTTA,

BRIOCHE LAVOSH

SUGAR PIE PUMPKIN CRÈME CHIBOUST

PUMPKIN GRATIN, MILK CHOCOLATE GANACHE,

BROWN SUGAR & PECAN SHORTBREAD, SOUR CREAM ICE CREAM,

CRANBERRY & BLACK PEPPER CARAMEL

THE RARE WINE CO. "BOSTON BUAL", MADEIRA, PORTUGAL, NV

PRIX FIXE 149 | WINE PAIRING 89

TASTING MENU AVAILABLE FOR THE ENTIRE TABLE ONLY



APPETIZERS

CARNAROLI RISOTTO 16

FOREST MUSHROOMS, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

CHILLED TORCHON OF SONOMA SAVEURS FOIE GRAS 29

BLACK MISSION FIG COMPOTE,
HOUSE MADE BRIOCHE, PORT WINE REDUCTION

SALAD OF MARINATED GARDEN BEETS 13

ENDIVE & FRISÉE LETTUCES, CHÈVRE MOUSSE, PISTACHIO TUILE,
CHAMPAGNE & PISTACHIO VINAIGRETTE

GLAZED NIMAN RANCH PORK BELLY 17

POACHED GRANNY SMITH APPLE, FRISÉE, PICKLED FENNEL,
FENNEL SOUBISE, CRISPY PIG'S EAR "CHICHARRONES"

CHILLED SALAD OF MAINE LOBSTER 20

HEARTS OF PALM, HAAS AVOCADO, MANGO, MÂCHE LETTUCES,
EASTER EGG RADISH, RICE WINE VINEGAR & OLIVE OIL VINAIGRETTE

TSAR NICOULAI CAVIAR

"ROYAL TRANSMONTANUS" CALIFORNIA WHITE STURGEON CAVIAR (1 OUNCE),
TOAST POINTS, TRADITIONAL ACCOUTREMENTS

"SELECT" 75

BEAUTIFUL DARK BROWN TO PLATINUM HUE WITH A CREAMY,
MEDIUM TO LARGE SIZED BEAD, GENTLE POP, SMOOTH FINISH

"RESERVE" 100

PRODUCED IN LIMITED QUANTITY, TAWNY BROWN TO PLATINUM HUE,
GENEROUS, LARGE SIZED BEAD WITH A LINGERING CREAMY FINISH



ENTRÉES

PAN SEARED DIVER SCALLOPS

36

SAFFRON INFUSED PEARL PASTA "PAELLA", MUSSELS, MANILLA CLAMS,
FENNEL, PIQUILLO PEPPERS, CHORIZO, LOBSTER BORDELAISE

FILET MIGNON OF BLACK ANGUS BEEF

45

YUKON GOLD POMMES PURÉE, GLAZED SEASONAL VEGETABLES,
CABERNET & BLACK TRUFFLE BORDELAISE SAUCE

WILD CORVINA SEA BASS FILET

37

FINES HERBES MOUSSELINE, ROASTED MUSHROOMS, BUTTERNUT SQUASH,
BRUSSELS SPROUTS, YUKON GOLD POTATO CROUTONS, MUSHROOM EMULSION SAUCE

SONOMA LIBERTY DUCK BREAST

42

"DIRTY RICE" OF DUCK LEG CONFIT, FOIE GRAS, FOREST MUSHROOM
& WILD RICE, PINEAPPLE QUINCE MOSTARDA, SUNCHOKE PUDDING

ROASTED BONELESS LOIN OF DURHAM RANCH VENISON

43

JUNIPER SCENTED PEARL BARLEY, HONEY POACHED CHESTNUT PURÉE,
TOKYO TURNIPS, FORAGED WILD COASTAL HUCKLEBERRY SAUCE

SNAKE RIVER FARMS WAGYU BEEF, 20 OZ. NEW YORK STRIP "ENTRECÔTE"

55 per person

SERVED WITH YUKON GOLD POTATO POMMES PURÉE,
GLAZED SEASONAL VEGETABLES, SAUCE BORDELAISE & BÈARNAISE,
SERVICE FOR TWO



DESSERTS & CHEESE

VALRHONA "AZELIA" HAZELNUT CHOCOLATE DACQUOISE TORTE	13
COFFEE CHANTILLY, HAZELNUT CHOUQUETTE, CRUSHED BRITTLE	
CHARDONNAY POACHED PEAR & ALMOND "CLAFOUTIS" TART	13
STREUSEL TOPPING, STAR ANISE ICE CREAM, PEAR ANGLAISE	
PORT STEWED BLACK MISSION FIGS	13
CANDIED LEMON & RICOTTA ICE CREAM, CARAMEL TUILE	
HARVEST APPLE CHARLOTTE	13
BUTTERED BRIOCHE, PERSIMMON HONEY CRÈME FRAÎCHE, CARAMEL ANGLAISE	
DAILY SELECTION OF SORBETS	13
THREE FLAVORS, PREPARED DAILY	
VALRHONA CHOCOLATE SOUFFLÉ FOR TWO	15 per person
CHOCOLATE ANGLAISE SAUCE, SERVICE FOR TWO	
SELECTIONS FROM THE CHEESE CART	
THREE SELECTIONS	15
FIVE SELECTIONS	23



COCKTAILS

VERTE 75	16
BEEFEATER, MINT, CHARTREUSE, LIME, DOMAINE CARNEROS	
KENTUCKY BUCK	12
MAKER'S MARK, STRAWBERRY, LEMON, ANGOSTURA BITTERS, GINGER BEER	
SALTED AVAVE PUNCH	12
PATRON SILVER, CUCUMBER, SALT, LIME, MANGO, AGAVE NECTAR	
SONOMA NEGRONI	13
209 GIN, APEROL, CARPANO ANTICA	
STRAWBERRY VODKA RICKEY	12
STOLI, STRAWBERRY, LIME, SODA	
CORPSE REVIVER #38	14
BOTANICA GIN, CHAUVET ORANGE LIQUER, KINA L'AERO D'OR, LEMON JUICE, HOUSE-MADE LEMON BITTERS	
SANGRIA MARGARITA	12
SAUZA SILVER, ROSEMARY, LIME, COINTREAY, AGAVE NECTAR, RED WINE FLOAT	
THE VESPER	12
PLYMOUTH GIN, GREY GOOSE, LILLET BLANC	