

Sante

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

DOMAINE CARNEROS 'LE RÊVE' BLANC DE BLANC, CARNEROS, 2008

SALAD OF HEARTS OF PALM

BUTTERNUT SQUASH CONFITURE, ARUGULA, PISTACHIO & MINT PESTO,

BLACK MISSION FIG RELISH, HONEY & BALSAMIC VINAIGRETTE

MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, 2015

CARNAROLI RISOTTO

FOREST MUSHROOMS, BLACK TRUFFLES,

PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, 2015

SEARED ATLANTIC DIVER SCALLOP

RAGOÛT OF CARAMELIZED SUNCHOKE & MAINE LOBSTER,

BACON-SCENTED COCONUT CURRY, SAUCE AMÉRICAINNE

TALISMAN GUNSALUS PINOT NOIR, RUSSIAN RIVER VALLEY, 2013

DEGUSTATION OF MISHIMA RANCH RIBEYE OF WAGYU BEEF

GARNET YAMS FONDANT, BRAISED BLOOMSDALE SPINACH,

GARLIC PURÉE, SONOMA FOIE GRAS BORDELAISE SAUCE

STONE EDGE FARM, CABERNET SAUVIGNON, SONOMA VALLEY, 2012

CHEF'S CHEESE SELECTION & WINE PAIRING

"PEANUT BUTTER & JELLY"

CONCORD GRAPE SORBET, PEANUT BUTTER PANNA COTTA,

BRIOCHE LAVASH

VALRHONA "ITAKUJA" CHOCOLATE CREMEUX

CHOCOLATE SPONGE CAKE, COCOA SHORTBREAD,

PASSION FRUIT, RASPBERRIES

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

PRIX FIXE 149 | WINE PAIRING 99

TASTING MENU AVAILABLE FOR THE ENTIRE TABLE ONLY

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals

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APPETIZERS

CARNAROLI RISOTTO 18

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

CHICKEN FRIED TOLENAS FARM QUAIL 17

MAINE LOBSTER BISQUE “GRAVY”, PEA SHOOTS
HONEY POACHED CRANBERRIES

SALAD OF MARINATED BEETS 14

ENDIVES, CITRUS VINAIGRETTE, FUYU PERSIMMON,
SICILIAN PISTACHIOS, LAURA CHENEL CHEVRE COULIS

CHILLED AHI TUNA TARTARE 18

HARICOTS VERTS, WASABI FLYING FISH ROE, PICKLED GINGER,
SOY & YUZU AÏOLI, CRISPY WONTON “POMME PAILLE”

CHILLED TORCHON OF SONOMA SAVEURS FOIE GRAS 34

BLACK MISSION FIG COMPOTE, CABERNET REDUCTION, HOUSE MADE BRIOCHE

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

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ENTRÉES

PAN SEARED DIVER SCALLOPS	38
SAFFRON INFUSED PEARL PASTA “PAELLA”, MUSSELS, MANILA CLAMS, FENNEL, PIQUILLO PEPPERS, CHORIZO, LOBSTER BORDELAISE	
FILET MIGNON OF BLACK ANGUS BEEF	48
YUKON GOLD POMMES PURÉE, GLAZED SEASONAL VEGETABLES, CABERNET & BLACK TRUFFLE BORDELAISE SAUCE	
ROASTED BREAST OF “LIBERTY” DUCK	45
PINOT NOIR POACHED BLACK MISSION FIGS, GLAZED CIPOLLINI ONIONS, RUTABAGA MOSTARDA PURÉE, NATURAL DUCK JUS	
SLOW BRAISED BONELESS COLORADO LAMB SHANK “PRINTANIÈRE”	36
BONE MARROW ENRICHED YUKON GOLD POTATO POMMES PURÉE, GLAZED SEASONAL VEGETABLES, BRAISAGE REDUCTION	
PACIFIC KING SALMON FILET	38
LENTILS DU PUY, CARAMELIZED BRUSSELS SPROUTS, CURRIED SUGAR PIE PUMPKIN PURÉE, SAUCE BEURRE ROUGE	
FARMER’S MARKET	32
ROASTED ORGANIC TEMPEH, LACINATO KALE, BUTTERNUT SQUASH, MUSHROOM & PEARL BARLEY “RISOTTO”	
MISHIMA FARMS WAGYU BEEF, 20 OZ. NEW YORK STRIP “ENTRECÔTE”	110
SERVED WITH YUKON GOLD POTATO POMMES PURÉE, GLAZED SEASONAL VEGETABLES, SAUCE BORDELAISE & BÉARNAISE, SERVICE FOR TWO	

service for 2



DESSERTS & CHEESE

VALRHONA "AZELIA" HAZELNUT CHOCOLATE DACQUOISE TORTE	13
COFFEE CHANTILLY, HAZELNUT PETITE CHOUX, CRUSHED BRITTLE	
PEAR & ALMOND "CLAFOUTIS" TART	13
CHARDONNAY POACHED PEARS, CRÈME FRAÎCHE ICE CREAM, STREUSEL TOPPING, PEAR CRÈME ANGLAISE	
APPLE CHARLOTTE	13
BUTTERED BRIOCHE, CARAMEL ANGLAISE, HONEY CRÈME FRAICHE	
"PASTEL DE TRES LECHES"	13
THREE MILKS & BRANDY SOAKED ORANGE OLIVE OIL CAKE, POACHED & CARAMELIZED PINEAPPLE, COCONUT ICE CREAM	
VALRHONA CHOCOLATE SOUFFLÉ FOR TWO	15 per person
CHOCOLATE ANGLAISE SAUCE, SERVICE FOR TWO	
DAILY SELECTION OF SORBETS	13
THREE FLAVORS, PREPARED DAILY	
SELECTIONS FROM THE CHEESE CART	
THREE SELECTIONS	15
FIVE SELECTIONS	23