

Sante

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

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

SALAD OF HEARTS OF PALM

BLACK MISSION FIGS, ARUGULA, PISTACHIO & MINT PESTO,
HONEY & BALSAMIC VINAIGRETTE

ARROWOOD "SARALEE'S VINEYARD" VIOGNIER, RUSSIAN RIVER VALLEY 2015

CARNAROLI RISOTTO

SILVER QUEEN CORN, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, 2015

SEARED ATLANTIC DIVER SCALLOP

RAGOÛT OF CARMELIZED SUNCHOKE & MAINE LOBSTER,
BACON-SCENTED COCONUT CURRY, SAUCE AMÉRICAINNE

BLUE FARM, PINOT NOIR, SONOMA COAST, 2013

DEGUSTATION OF MISHIMA RANCH RIBEYE OF WAGYU BEEF

CHANTERELLE MUSHROOMS, GARLIC SOUBISE,
BONE MARROW ENRICHED YUKON GOLD POTATO POMMES PURÉE'
SAUCE "AU POIVRE"

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



APPETIZERS

CARNAROLI RISOTTO 18

SILVER QUEEN CORN, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

GLAZED NIMAN RANCH PORK BELLY 16

ARUGULA, PICKLED FENNEL, CRISPY PIG'S EAR "CHICHARRONES",
VANILLA SCENTED PINEAPPLE PURÉE

SALAD OF HEIRLOOM TOMATOES FROM "THE PATCH" 14

BURRATA MOZZARELLA, COMPRESSED AND MARINATED MELON,
SHERRY & SHALLOT VINAIGRETTE, BALSAMIC, PETITE BASIL

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 32

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



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	
PAN SEARED PACIFIC KING SALMON	38
GARDEN SQUASH, SWEET PEPPER PIPÉRADE, CORN PURÉE, PARISIENNE GNOCCHI, BASIL & GARLIC PISTOU EMULSION	
WHEY FED BERKSHIRE PORK LOIN CHOP	42
STONE FRUIT & CORN BREAD "PANZANELLA", WILTED FRISÉE, SMOKED TOMATO COULIS, PORK AIGRE DOUX SAUCE	
SLOW BRAISED BONELESS COLORADO LAMB SHANK "PRINTANIÈRE"	36
BONE MARROW ENRICHED YUKON GOLD POTATO POMMES PURÉE, GLAZED SEASONAL VEGETABLES, BRAISAGE REDUCTION	
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,	<i>service for 2</i>
GLAZED SEASONAL VEGETABLES, SAUCE BORDELAISE & BÉARNAISE, SERVICE FOR TWO	

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



DESSERTS & CHEESE

VALRHONA "AZELIA" HAZELNUT CHOCOLATE DACQUOISE TORTE	13
COFFEE CHANTILLY, HAZELNUT PETITE CHOUX, CRUSHED BRITTLE	
PEACH & ALMOND "CLAFOUTIS" TART	13
CHARDONNAY POACHED PEACHES, CRÈME FRAÎCHE ICE CREAM, STREUSEL TOPPING, SOUTHERN COMFORT 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	
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

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