

# Sante

RESTAURANT

## CHEF'S TASTING MENU

### AMUSE-BOUCHE

*DOMAINE CARNEROS 'LE RÊVE' BLANC DE BLANC, CARNEROS, 2011*

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### WHITE ASPARAGUS & HAWAIIAN HEARTS OF PALM

SANTA BARBARA SEA URCHIN, TROUT ROE,  
CHARTREUSE, MALTAISE

*MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, 2016*

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### CARNAROLI RISOTTO

SPRING PEAS, BLACK TRUFFLES,  
PARMIGIANO-REGGIANO, HORSERADISH TRUFFLE EMULSION

*RAM'S GATE, CHARDONNAY, CARNEROS, 2016*

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### SEARED ATLANTIC DIVER SCALLOP\*

BACON-SCENTED COCONUT LOBSTER PURÉE,  
SUNCHOKES, MAINE LOBSTER, SAUCE AMÉRICAINNE  
*TALISMAN GUNSAUS PINOT NOIR, RUSSIAN RIVER VALLEY, 2013*

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### DEGUSTATION OF MISHIMA RANCH WAGYU BEEF

ROASTED STRIP LOIN & CABERNET BRAISED SHORTRIB,  
BONE MARROW POMMES PURÉE, RAINBOW SWISS CHARD,  
RUTABAGA MOSTARDA, FOIE GRAS BORDELAISE  
*STONE EDGE FARM, CABERNET SAUVIGNON, SONOMA VALLEY, 2012*

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### CHEF'S CHEESE SELECTION

*SOMMELIER'S WINE SELECTION*

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### PASSION FRUIT SORBET

TAHITIAN VANILLA BEAN PANNA COTTA, PETITE MERINGUE KISSES,  
KIWI COULIS

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### FROZEN COCONUT & CASHEW NOUGAT PARFAIT

CARAMELIZED BANANA, VALRHONA DARK CHOCOLATE DRIZZLE  
*THE RARE WINE CO. "BOSTON BUAL", MADEIRA, PORTUGAL, NV*

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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*

*A service charge of 20% will automatically be added to parties of 6 or larger*



## **TSAR NICOULAI CAVIAR SERVICE**

SUSTAINABLE, CALIFORNIA, WHITE STURGEON CAVIAR (1 OUNCE)

TOAST POINTS, TRADITIONAL ACCOUTREMENTS

### ***“SELECT”***

**75**

BEAUTIFUL DARK BROWN TO PLATINUM HUE WITH A CREAMY, GENTLE POP

MEDIUM TO LARGE SIZED BEAD & A SMOOTH FINISH

### ***“RESERVE”***

**100**

LIMITED QUANTITY, TAWNY BROWN TO PLATINUM HUE,

LARGE SIZED BEAD WITH A LINGERING CREAMY FINISH

## **APPETIZERS**

### **WHITE ASPARAGUS & HAWAIIAN HEARTS OF PALM**

**21**

SANTA BARBARA SEA URCHANT, TROUT ROE, CHARTREUSE, MALTESE

### **SPRING PEA & FENNEL RISOTTO**

**18**

BLACK TRUFFLE, PARMIGIANO-REGGIANO, HORSERADISH EMULSION

### **AHI TUNA TARTARE\***

**19**

AVOCADO, CHILI, YUZU AIOLI, WASABI ROE, SESAME CRACKERS

### **SEARED DIVER SCALLOPS**

**19**

PARSNIP PUREE, APPLE GINGER RELISH, BROWN BUTTER, NASTURTIUM

### **TORCHON OF SONOMA SAVEURS FOIE GRAS**

**34**

PICKLED STRAWBERRY, CANDIED PISTACHIO, LOCAL HONEY, HOUSE-MADE BRIOCHE

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# Santé

RESTAURANT

## ENTRÉES

<b>FARMER'S MARKET</b>	<b>32</b>
GRILLED EGGPLANT, TRUMPET MUSHROOMS, QUINOA PILAF, ROMESCO SAUCE, PEA PURÉE	
<b>ROASTED BREAST OF "LIBERTY" DUCK*</b>	<b>45</b>
DUCK CONFIT & FOIE GRAS "DIRTY RICE", KALE, FOREST MUSHROOMS, WHEY PICKLED ONION	
<b>PACIFIC KING SALMON FILET*</b>	<b>40</b>
ARTICHOKES, HEARTS OF PALM, PROSCIUTTO, OLIVE GREMOLATA, MEYER LEMON MALTAISE	
<b>MISO GLAZED HALIBUT*</b>	<b>38</b>
PEARL BARLEY, MANILLA CLAMS, CHARRED LEEKS, KOMBU EMULSION	
<b>FILET MIGNON OF BLACK ANGUS BEEF*</b>	<b>48</b>
HERB CRUSTED BONE MARROW, YUKON GOLD PURÉE, ROASTED VEGETABLES, TRUFFLE BORDELAISE	
<b>20 OZ MISHIMA FARMS WAGYU RIBEYE FOR 2</b>	<b>110</b>
HOUSE CUT FRIES, ROASTED BRUSSEL SPROUTS, SAUCE BORDELAISE & BÉARNAISE	

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## DESSERTS & CHEESE

<b>BLOOD ORANGE BAKED ALASKA</b>	<b>13</b>
CHAMPAGNE GELEE, GRAND MARNIER SPLASH, CHOCOLATE MINT	
<b>HOT, COOL &amp; COLD RASPBERRIES</b>	<b>13</b>
FLAMING RASPBERRY CRÈME BRULEE, CARAMEL WRAPPED RASPBERRIES & RASPBERRY SORBET	
<b>VALRHONA AZELIA HAZELNUT CHOCOLATE DACQUOISE TORTE</b>	<b>13</b>
COFFEE CHANTILLY, HAZELNUT PETITE CHOUX, CRUSHED BRITTLE	
<b>PEAR &amp; ALMOND CLAFOUTIS TART</b>	<b>13</b>
CHARDONNAY POACHED PEARS, CRÈME FRAÎCHE ICE CREAM, STREUSEL TOPPING, PEAR CRÈME ANGLAISE	
<b>PASTEL DE TRES LECHEs</b>	<b>13</b>
THREE MILKS & BRANDY SOAKED ORANGE OLIVE OIL CAKE, POACHED & CARAMELIZED PINEAPPLE, COCONUT ICE CREAM	
<b>VALRHONA CHOCOLATE SOUFFLÉ FOR TWO</b>	<b>24</b>
CHOCOLATE ANGLAISE SAUCE	
<b>DAILY SELECTION OF SORBETS</b>	<b>13</b>
THREE FLAVORS, PREPARED DAILY	
<b>SELECTIONS FROM THE CHEESE CART</b>	
THREE SELECTIONS	<b>15</b>
FIVE SELECTIONS	<b>23</b>

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