

Sante

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

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

SALAD OF POACHED SUMMER PEACHES

HEARTS OF PALM, ARUGULA, HAAS AVOCADO MOUSSE,
TOASTED HAZELNUTS, CHAMPAGNE VINAIGRETTE
ANCIEN "SANGIACOMO VINEYARD" PINOT GRIS, CARNEROS, 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 & MOREL MUSHROOMS, GARLIC SOUBISE,
BONE MARROW ENRICHED YUKON GOLD POTATO POMMES PURÉE'
ENDIVE MARMALADE, 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 17

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 CALIFORNIA DELTA ASPARAGUS 13

FRISÉE LETTUCES, CRISPY PROSCIUTTO,
CHAMPAGNE VINAIGRETTE, SAUCE GRIBICHE

CHILLED AHI TUNA TARTAR 18

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

CHILLED TORCHON OF SONOMA SAVEURS FOIE GRAS 32

PICKLED STRAWBERRY MARMALADE, HOUSE MADE BRIOCHE,
BALSAMIC REDUCTION

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	37
SAFFRON INFUSED PEARL PASTA "PAELLA", MUSSELS, MANILA CLAMS, FENNEL, PIQUILLO PEPPERS, CHORIZO, LOBSTER BORDELAISE	
FILET MIGNON OF BLACK ANGUS BEEF	47
YUKON GOLD POMMES PURÉE, GLAZED SEASONAL VEGETABLES, CABERNET & BLACK TRUFFLE BORDELAISE SAUCE	
PAN SEARED PACIFIC KING SALMON	36
SUMMER SQUASH, GARDEN PEPPER PIPÉRADE, CORN PURÉE, PARISIENNE GNOCCHI, BASIL & GARLIC PISTOU EMULSION	
FREE RANGE ORGANIC POULET "CUIT SOUS-VIDE"	42
BLACK TRUFFLE MOUSSELINE, MOREL MUSHROOMS, NANTES CARROTS, ENGLISH PEAS, ASPARAGUS, SAUCE ALBUFERA	
SLOW BRAISED BONELESS COLORADO LAMB SHANK "PRINTANIÈRE"	35
BONE MARROW ENRICHED YUKON GOLD POTATO POMMES PURÉE, GLAZED PETITE GARDEN VEGETABLES, BRAISAGE REDUCTION	
FARMER'S MARKET	32
ROASTED ORGANIC TOFU, WILD RICE AND ROOT VEGETABLE "PILAF", SWISS CHARD, PETITE FENNEL, SWEET CARROTS	
MISHIMA FARMS WAGYU BEEF, 20 OZ. NEW YORK STRIP "ENTRECÔTE"	55 per person
SERVED WITH YUKON GOLD POTATO POMMES PURÉE, GLAZED SEASONAL VEGETABLES, SAUCE BORDELAISE & BÉARNAISE, SERVICE FOR TWO	

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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	
CHERRY BAKED ALASKA	13
CHAMPAGNE GELÉE, MORELLO CHERRY ICE CREAM, VANILLA BEAN MERINGUE, KIRSCH EAU-DE-VIE	
TRIO OF SONOMA STRAWBERRIES	13
WATMAUGH FARMS STRAWBERRY CHEESECAKE, STRAWBERRY ICE CREAM MINI FARM FRAISES DES BOIS NAPOLEON	
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

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