

Sante

RESTAURANT

NEW YEAR'S EVE CHEF'S TASTING MENU

MONDAY DECEMBER 31ST, 2018

SLOW COOKED DUCK EGG

CRÈME FRAICHE, GOLDEN OSSETRA CAVIAR

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TOASTED BREAD SOUP

JAMON IBERICO, DELICE de BOURGOGNE, BURGUNDY BLACK TRUFFLE

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BLUEFIN TORO SASHIMI

SANTA BARBARA UNI, SHISO, YUZU

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"CACIO E PEPE"

BUCATINI, TELLICHERY PEPPERCORNS, AGED PECORINO,
CULTURED BUTTER, ALBA WHITE TRUFFLE

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LACQUERED SONOMA FOIE GRAS

LYCHEE, KASHA, MEYER LEMON

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SLOW ROASTED TURBOT

LOBSTER NAGE, CAULIFLOWER MOUSSELINE, RAZOR CLAMS

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45 DAY DRY AGED A5 WAGYU

HOUSE-MADE A5 WAGYU FAT JAPANESE MILK BREAD, CHARRED GREEN ONION, YUZU KOSHO

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CONFECTIONARY DUO

UBE CHEESECAKE, GINGER GRAHAM SABLE, MANDARIN ORANGE REDUCTION

&

VALRHONA ORIADO DARK CHOCOLATE & BLANC DE NOIR CRÈMEUX, CRISPY RASPBERRY, POP
ROCK DRAGÉES

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MIGNARDISES