

Santé

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

DOMAINE CARNEROS 'LE RÊVE' BLANC DE BLANC, CARNEROS, 2009

SALAD OF HEARTS OF PALM

CARAMELIZED FENNEL, CITRUS CONFIT,
MARCONA ALMONDS, MÂCHE LETTUCES,
MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, 2016

CARNAROLI RISOTTO

FOREST MUSHROOMS, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM
PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, 2015

SWEET BUTTER POACHED MAINE LOBSTER

ARTICHOKE HEARTS, SWEET CARROTS, PICHOLINE OLIVE GREMOLATA,
MEYER LEMON MALTAISE
TALISMAN GUNSALUS PINOT NOIR, RUSSIAN RIVER VALLEY, 2013

DEGUSTATION OF MISHIMA RANCH RIBEYE OF WAGYU BEEF

ROASTED EYE & CALOTTE, HOUSE SMOKED SAUCISSON
COMPRESSED POTATO DAUPHINOISE, RAINBOW SWISS CHARD,
RUTABEGA MOSTARDA, FOIE GRAS BORDELAISE
STONE EDGE FARM, CABERNET SAUVIGNON, SONOMA VALLEY, 2012

CHEF'S CHEESE SELECTION

PASSION FRUIT SORBET

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

FROZEN COCONUT & CASHEW NOUGAT PARFAIT

CARAMELIZED BANANA, VALRHONA DARK CHOCOLATE DRIZZLE
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

Sante

RESTAURANT

APPETIZERS

CARNAROLI RISOTTO 18

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

CRISPY BRAISED NIMAN RANCH PORK BELLY 17

RED WINE BRAISED CABBAGE, QUINCE RELISH,
PICKLED MUSTARD SEEDS

SALAD OF MARINATED BEETS 14

ENDIVES, CITRUS VINAIGRETTE, SATSUMA MANDARINS ,
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



ENTRÉES

PAN SEARED DIVER SCALLOPS	38
SAFFRON INFUSED PEARL PASTA "PAELLA", MUSSELS, MANILA CLAMS, FENNEL, PIQUILLO PEPPERS, CHORIZO, LOBSTER BORDELAISE	
DUO OF BLACK ANGUS BEEF	48
PETITE 3OZ FILET MIGNON, & CABERNET BRAISED SHORT RIB, YUKON GOLD POTATO PURÉE, GARDEN VEGETABLES, BLACK TRUFFLE BORDELAISE SAUCE	
ROASTED BREAST OF "LIBERTY" DUCK	45
WILD RICE, BEET GREENS, CIPOLLINI ONIONS, RUTABAGA MOSTARDA, NATURAL DUCK JUS	
BONELESS RACK OF COLORADO LAMB	46
TARBAIS BEAN PURÉE, WILTED MUSTARD GREENS, PURPLE TOP TURNIPS, ROSEMARY SCENTED LAMB JUS	
HAWAIIAN AHI TUNA LOIN	38
CARAMELIZED BLUE LAKE BEANS, SWEET PEPPERS, HEN'S EGG EMULSION, RISSOLÉ FINGERLING POTATOES, NIÇOISE OLIVE DEMI GLACE	
FARMER'S MARKET	32
ROASTED ORGANIC TEMPEH, 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 OR HOUSE CUT FRENCH FRIES GLAZED SEASONAL VEGETABLES, SAUCE BORDELAISE & BÉARNAISE, SERVICE FOR TWO	



DESSERTS & CHEESE

BLOOD ORANGE BAKED ALASKA	13
CHAMPAGNE GELEE, GRAND MARNIER SPLASH, CHOCOLATE MINT	
OEUF A LA NEIGE	13
FLOATING MERINGUE ISLANDS, CRÈME ANGLAISE, MEYER LEMON CURD, CRUNCHY CANDIED GINGER ANGEL FOOD, KISHU MANDARIN	
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	
PASTEL DE TRES LECHE	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

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



COCKTAILS

SALTED AGAVE	14
PATRON SILVER TEQUILA, SALT, COINTREAU, MANGO, AGAVE, LIME	
ELDERFLOWER SOUR	16
BELVEDERE VODKA, ST. GERMAIN, APEROL, LEMON	
BOYES BOULIVARDIER	16
BARREL AGED KNOB CREEK RYE , HOOKERS HOUSE BOURBON, CAMPARI, SWEET VERMOUTH	
KENWOOD COLLINS	14
HENDRICKS GIN, BLACKBERRY, LEMON, CLUB SODA	
THE MISSION MAI TAI	16
BACARDI 8 AÑOS RUM, GRAND MARNIER, HOUSE MADE ALMOND ORGEAT, LIME	
KILLING THYME	14
PLYMOUTH GIN, DOMAINE DE CANTON GINGER LIQUEUR, LEMON, AGAVE NECTAR	
BELLA COOLA PUNCH	14
TEMPLETON RYE, JACK DANIELS WHISKEY, LEMON JUICE, HOUSEMADE TEA SYRUP, BITTERS	
GIN Y TONICA	14
BEEFEATER GIN, FEVER TREE TONIC, FRESH CRANBERRIES, JUNIPER, THYME	
BLACKBERRY CABERNET MARGARITA	14
SAUZA BLUE SILVER TEQUILA, BLACKBERRY, SONOMA VALLEY CABERNET SAUVIGNON	