

Sante

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

SEARED ATLANTIC DIVER SCALLOP

BACON-SCENTED COCONUT CURRY,
SUNCHOKES, MAINE LOBSTER, SAUCE AMÉRICAINNE
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



APPETIZERS

CARNAROLI RISOTTO 18

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

"SURF & TURF" 17

GLAZED NIMAN RANCH PORK BELLY, SEARED DIVER SCALLOP,
CABERNET BRAISED CABBAGE, BARTLETT PEAR RELISH, PICKLED MUSTARD SEEDS

SALAD OF MARINATED BEETS 14

ENDIVES, CITRUS VINAIGRETTE, SATSUMA MANDARINS,
SICILIAN PISTACHIOS, LAURA CHENEL CHEVRE COULIS

CHILLED AHI TUNA TARTARE 19

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

CHILLED TORCHON OF SONOMA SAVEURS FOIE GRAS 34

PICKLED STRAWBERRIES, BALSAMIC 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

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ENTRÉES

PAN SEARED PANAMANIAN COBIA	38
BABY LEEKS, BRAISED RADISH, PETITE FENNEL, NEW POTATOES, MANILA CLAMS, FINES HERBS EMULSION	
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
“DIRTY RICE” OF DUCK CONFIT, KALE, FOREST MUSHROOMS, FOIE GRAS & WILD RICE, ONION SOUBISE, POACHED RHUBARB	
BONELESS RACK OF COLORADO LAMB	46
STONE GROUND POLENTA CROQUETTE, CARAMELIZED CAULIFLOWER, MELTED SPRING GARLIC, WALNUT & RED PEPPER MUHAMMARA	
PACIFIC KING SALMON FILET	38
ARTICHOKES, HEARTS OF PALM. PARMA HAM, SWEET CARROTS, PICHOLINE OLIVE GREMOLATA, MEYER LEMON MALTAISE	
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	

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DESSERTS & CHEESE

BLOOD ORANGE BAKED ALASKA	13
CHAMPAGNE GELEE, GRAND MARNIER SPLASH, CHOCOLATE MINT	
OEUFS 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

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