

Sante

RESTAURANT

CHEF'S TASTING MENU

AMUSE-BOUCHE

SCHRAMSBERG "BLANC DE BLANCS" BRUT, CHARDONNAY, NAPA VALLEY, 2014

HEARTS OF PEACH PALM SALAD

POACHED RHUBARB, MARCONA ALMOND CREAM,
MÂCHE LETTUCES, BALSAMIC GLACE, CHAMPAGNE VINAIGRETTE
ANCIEN "SANGIACOMO VINEYARD" PINOT GRIS, CARNEROS, 2015

CARNAROLI RISOTTO

ENGLISH PEAS, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM
PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, 2014

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 SNAKE RIVER FARMS RIBEYE OF WAGYU BEEF

CREAMED SWISS CHARD, SWEET CARROTS,
BONE MARROW INFUSED YUKON GOLD POTOTO PURÉE
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

BANANA & "ANDOA" MILK CHOCOLATE CRÈME CHIBOUST

LINZER SHORTBREAD, MALTED ICE CREAM, CARMEL ANGLAISE
THE RARE WINE CO. "BOSTON BUAL", MADEIRA, PORTUGAL, NV

PRIX FIXE 149 | WINE PAIRING 89

TASTING MENU AVAILABLE FOR THE ENTIRE TABLE ONLY



APPETIZERS

CARNAROLI RISOTTO 17

ENGLISH PEAS, 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, MANILLA 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

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

SNAKE RIVER 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



DESSERTS & CHEESE

VALRHONA "AZELIA" HAZELNUT CHOCOLATE DACQUOISE TORTE	13
COFFEE CHANTILLY, HAZELNUT PETITE CHOUX, CRUSHED BRITTLE	
RHUBARB & ALMOND "CLAFOUTIS" TART	13
SLOW POACHED RHUBARB, CRÈME FRAÎCHE ICE CREAM, STREUSEL TOPPING, VANILLA 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	

Sante

RESTAURANT

SELECTIONS FROM THE CHEESE CART

THREE SELECTIONS	15
FIVE SELECTIONS	23

COCKTAILS

SONOMA NEGRONI	16
209 GIN, APEROL, CARPANO ANTICA, BARREL-AGED	
MISSION MANHATTAN	16
HOOKER HOUSE BOURBON, DUBONNET, MARASCHINO LIQUEUR, BARREL-AGED	
VERTE 75	16
BEEFEATER GIN, MINT, CHARTREUSE, LIME, DOMAINE CARNEROS	
ELDERFLOWER SOUR	16
BELVEDERE VODKA, ST. GERMAIN, APEROL, LEMON	
KENTUCKY BUCK	14
MAKER'S MARK BOURBON, STRAWBERRY, LEMON, ANGOSTURA BITTERS, GINGER BEER	
SALTED AGAVE PUNCH	14
PATRON SILVER TEQUILA, CUCUMBER, SALT, LIME, MANGO, AGAVE NECTAR	
STRAWBERRY VODKA RICKEY	14
STOLICHNAYA VODKA, STRAWBERRY, LIME, SODA	
SANGRIA MARGARITA	14
SAUZA SILVER TEQUILA, ROSEMARY, LIME, COINTREAU, AGAVE NECTAR, RED WINE FLOAT	
THE VESPER	14

Santé

RESTAURANT

PLYMOUTH GIN, GREY GOOSE, LILLET BLANC