

Sante

RESTAURANT

2018 Easter Buffet Menu

Sunday April 1st, 2018, 10:00 am - 2:00 pm with Live Entertainment

APPETIZERS

Assorted Easter Tea Sandwiches

English Cucumber, Smoked Salmon, Cream Cheese
Roasted Garden Vegetable, Hummus, Caper, Fresh Basil, Focaccia
Southern Style Pimento Cheese
Sonoma Hen's Egg, Curried Aioli

House Made Scones, Meyer Lemon Curd & Raspberry Jam

Classic Sonoma Hen's Deviled Eggs

Petite Smithfield Ham & Cheddar Biscuits, Chardonnay & Apricot Jam

Assorted Fra'Mani Charcuteries & Antipasti

Sopressata, Spicy Cappelletti, Salami Gentile, Salami Piedmontese, Salami Picante, Salami Rossa,
Mortadella, Smoked Ham, Rosemary Ham, House-Made Pickled Vegetables

Assorted Local & Imported Artisan Cheeses served by our Maître Fromager

Local & Imported Artisan Cheeses Fiscalini Cheddar, Humbolt Fog, Rouge et Noir Triple Cream Brie, BoerenKaas, Aged Point Reyes Blue, Abbaye de Belloc, La Tur, Coulommiers, Roquefort, Fromage de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmody, Mimolette, Vella Dry Jack, Valençay, St. Maure de Touraine, Laura Chenel Crottin, Fourme d'Ambert and Alsatian Munster Olive Oil Crostini, French Apricot and Prune Marmalades

SALADS

Classic Caesar Salad, Creamy Parmesan Dressing, Garlic Croûtons, Shaved Parmigiano-Reggiano Cheese

Marinated Heirloom Beet Salad, Shallot Vinaigrette & Mâche Lettuce Bouquets

Citrus & Mint Marinated Fruit Salad, Pineapple, Watermelon, Honeydew, Cantaloupe, Fresh Berries, Apple
Crab Cole Slaw, Dungeness Crab, Savoy Cabbage, Red Onions, Red & Yellow Peppers, Russian French Dressing

CHEF ATTENDED STATIONS

Chilled Seafood, Oysters & Caviar

Local Oysters on the Half Shell Classic Red Wine Vinegar, Bloody Mary, Blood Orange & Jalapeño Mignonettes

Classic Shrimp Cocktail, Stone Crab Claws, Chilled Mussels, Saffron Aioli

American "Transmountanus" White Sturgeon & Trout Caviars, Toast Points & Buckwheat Blinis

Smoked and Cured Fish

Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Rainbow Trout,
Smoked Wild Sturgeon, Smoked Diver Scallops, Capers, Red Onion, Crème Fraîche & Lemon Wedges
Assorted Bagels, Organic Cream Cheese

CARVING STATION

"Niman Ranch" Roasted Filet Mignon of Beef

Black Truffle Bordelaise Sauce & Assorted Artisanal Mustards

Roasted Natural Leg of Lamb

Sauce Paloise

ENTREES

Sweet English Pea Risotto, Shaved Parmigiano-Reggiano, “Mini Farm” Pea Tendrils

Hen Egg Frittata, Walla Walla Onion, Spinach, Mushroom, Jack Cheese

Brioche French Toast, Grand Marnier Whipped Cream, Maple Syrup, California Strawberries & Crème Fraîche

Eggs Benedicts

“Caggiano” Smoked Pork Loin, Poached Egg, Hollandaise Sauce

Dungeness Crab & Spinach, Poached Egg, Hollandaise Sauce

Assorted Artisanal Breakfast Meats

Apple-Wood Smoked Bacon, Classic Irish Bangers, “Caggiano” Chicken Apple & Maple Pork Sausages

Vegetables and Side Dishes

Potatoes “Savoyarde”

Mixed Spring Garden Vegetables, “Nantaise” Carrots, Asparagus, Rutabaga, English Peas, and Pearl Onions

Cauliflower “à la Polonaise”

Assortment of Organic Wood-Fired Baked Artisanal Breads

Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

DESSERTS

Passion Fruit Crème Brulée

Espresso Mascarpone Verrine

Pastel Apricot & Almond Frangipane

Meyer Lemon Custard Fresh Fruit Tartlets

Valrhona Organic Andoa Dark Chocolate Mousse

Tangerine Creamsicle, Vanilla Bean Angel Food Crumbles

Strawberry Compote, Rhubarb Bavarois, Lavender Sponge

Grasshopper Cheesecake, Chocolate Sablée, Mint Caviar

Carrot Cake Torte, Vanilla Bean Cream Cheese Frosting

Valrhona Dulcey & Dark Chocolate Napoleon

Peanut Butter & Milk Chocolate Pave

Raspberry & Coconut Diamonds

Key Lime Chouquettes

Gianduja White, Milk & Dark Chocolate Bon Bon

White & Dark Chocolate Dipped Stem Strawberries

Raspberry Ginger, Passion Fruit-Apricot, & Green Apple Rosemary Pate de fruit

Coconut Kaffir Lime, Blood Orange, Lemon Raspberry, Valrhona Dulcey Chocolate French Almond Macaron

Executive Sous Chef Andrew Cain - Executive Pastry Chef Dave Blom – Banquet Chef Uriel Ortiz

\$105 per person, \$52.50 for children 5-12 years, complimentary for children 5 and under

20% Service Charge & Sales Tax Not Included

For Reservations Please Phone 707-939-2407