

# Sante

RESTAURANT

## CHEF'S TASTING MENU

### AMUSE-BOUCHE

*SCHRAMBERG "BLANC DE BLANCS" BRUT, CHARDONNAY, NAPA VALLEY 2012*

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### SALAD OF GARDEN KALE

SWEET CARROTS, GOLDEN RAISIN COULIS, CORIANDER VINAIGRETTE

*ANCIEN "SANGIACOMO VINEYARD" PINOT GRIS, CARNEROS 2015*

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### CARNAROLI RISOTTO

FOREST MUSHROOMS, BLACK TRUFFLES,

PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

*KISTLER "LES NOISETIERS" CHARDONNAY, SONOMA COAST 2014*

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### SEARED HAWAIIAN AHI TUNA LOIN

LENTILS DU PUY, GARLIC PUDDING,

GRILLED RED ONION COMPOTE, SAUCE FOIE GRAS

*SOJOURN "GAP'S CROWN VINEYARD" PINOT NOIR, SONOMA COAST 2014*

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### ROASTED SIRLOIN OF SNAKE RIVER FARMS WAGYU BEEF

BRAISED BEEF & RED ONION "MARMALADE" À LA BOURGUIGNONNE,  
CONFIT MARBLE POTATOES, CREAMED SWISS CHARD, GLAZED SALSIFY

*KAMEN CABERNET SAUVIGNON, SONOMA VALLEY 2011*

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### CHEF'S CHEESE SELECTION & WINE PAIRING

#### "PEANUT BUTTER & JELLY"

*CONCORD GRAPE SORBET, PEANUT BUTTER PANNA COTTA,*

*BRIOCHE LAVOSH*

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### SUGAR PIE PUMPKIN CRÈME CHIBOUST

PUMPKIN GRATIN, MILK CHOCOLATE GANACHE,

BROWN SUGAR & PECAN SHORTBREAD, SOUR CREAM ICE CREAM,

CRANBERRY & BLACK PEPPER CARAMEL

*THE RARE WINE CO. "BOSTON BUAL", MADEIRA, PORTUGAL, NV*

PRIX FIXE 149 | WINE PAIRING 89

TASTING MENU AVAILABLE FOR THE ENTIRE TABLE ONLY