

Sante
RESTAURANT
VALENTINES DAY 4 COURSE MENU

MAINE LOBSTER BISQUE

LOBSTER AND FINES HERBS, BRIOCHE CROUTONS
or

SALAD OF MARINATED GARDEN BEETS

ENDIVE & FRISÉE LETTUCES, CHÈVRE COULIS, SICILIAN PISTACHIOS, HONEY VINAIGRETTE

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BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER EMULSION, CRISPY SAGE, PARMIGIANO REGGIANO
or

SURF & TURF

PAN SEARED DIVER SCALLOP, GLAZED PORK BELLY, CRISPY PIGS EAR CHIARRÓNES

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SEARED FILET OF NIMAN RANCH BEEF

GLAZED WINTER VEGETABLES, POMME PUREÉ, SAUCE PERIGORDINE
or

FILET OF COBIA

MUSSELS, MANILLA CLAMS, NEW POTATOES, GARDEN FENNEL, BRAISED RADISHES
FINES HERBES EMULSION

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CHARDONNAY POACHED PEAR AND ALMOND TART

OATMEAL STREUSEL TOPPING, PEAR ANGLAISE, STAR ANISE ICE CREAM
or

CRÈME FRAÎCHE AND TAHITIAN VANILLA BEAN "CŒUR A LA CREME"

CARAMELIZED PINEAPPLE, PASSION FRUIT COULIS
or

VALRHONA CHOCOLATE SOUFFLE

CHOCOLATE GANACHE SAUCE, SERVICE FOR 2

4-course \$115 per person, plus tax and 20% service charge