

# Sante

RESTAURANT

## 2017 Mother's Day Buffet Menu

Sunday May 14<sup>th</sup>, 2017, 10:00 am - 2:00 pm with Live Entertainment

### **Appetizers**

*Jumbo Shrimp Cocktail with Classic Cocktail Sauce and Fresh Lemon Wedges*

*Dodine of Foie Gras, "Grimaud" Duck Magret and "Mary's" Chicken Breasts  
Wrapped in "Hobbs" Applewood Smoked Bacon  
Served with Cornichons, Whole Grain Mustard, Pickled Red Onions*

*Terrine of Spring Lamb with Eggplant, Roasted Red Peppers, and Sweet Carrots*

*Chilled Terrine of Fresh Seafood*

*Sea Bass, Salmon and Halibut with Pistachios and Red Bell Pepper  
Sauce Gribiche*

*Deviled Organic "Field of Greens Farm" Hen Eggs*

### **Assorted Fra'Mani Charcuteries and Antipasti**

*Sopressata, Spicy Cappicola, Salami Gentile, Salami Piedmontese, Salami Picante, Salami Rossa,  
Mortadella, Lonza, Rosemary Ham served with House-Made Pickled Vegetables*

*Local and Imported Artisan Cheeses served by our "Maître Fromalier"*

*Fiscalini Cheddar, Humboldt Fog, Rougé et Noir Triple Cream Brie, BoerenKaas, Aged Point Reyes Blue, Abbaye de Belloc, La Tur,  
Coulommiers, Roquefort, Fromage de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmondy, Mimolette, Vella Dry Jack, Valençay,  
St. Maure de Touraine, Laura Chenel Crottin, Harbison, and Fourme d'Ambert. Alsatian Munster  
Served with Olive Oil Crostini, French Apricot and Prune Marmalades*

### **Salads**

*Classic Caesar Salad with Parmesan Dressing, Garlic, Scallion, Croutons, Shaved Parmigiano-Reggiano Cheese*

*Green Asparagus and Hearts of Palm Salad  
Mâche Lettuce and Black Truffle Vinaigrette*

*Citrus Marinated Fruit Salad  
Pineapple, Watermelon, Honeydew, Cantaloupe, Fresh Berries, Apple,  
Citrus Juice and Mint Marinade*

*"Salade Niçoise"*

*Organic Butter Leaf Lettuce, Vine Ripened Tomatoes,  
Niçoise Olives, Haricot Verts, Red Onion, Hard Boiled Egg,  
Albacore Tuna, and Capers and Shallot Vinaigrette*

### **Chef Attended Stations**

#### **Smoked & Cured Fish and Caviars**

*Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Rainbow Trout,  
Smoked Wild Sturgeon, Smoked Fresh Water Eel, Smoked Sable Fish, Smoked Diver Scallops  
Mini Bagels, Cream Cheese, Capers, Red Onion, Crème Fraîche and Lemon Wedges*

#### **Petrossian Caviars**

*"Petrossian" California Transmountanus and Trout Caviars served with Toast Points, Buckwheat Blinis*

### **Carving Stations**

*Roasted Sirloin of Wagyu Beef  
Served with Horseradish Cream and Black Truffle “Périgueux” Sauce*

*“Loch Duart” Salmon “en croûte”  
With House Made Puff Pastry & Sebastopol Mushroom “Duxelle”*

### **Entrees**

*Organic English Pea and Ricotta Ravioli  
Black Truffle Cream Sauce, Parmigiano-Reggiano*

*“Shrimp and Grits”  
Wild Caught Rock Shrimp, With Andouille Sausage,  
Sweet Peppers, with a Bacon – Shrimp Sauce,  
Served over Stone Ground “Anson Mills” Grits*

*Dark Rum Brioche French Toast  
“Watmaugh” Strawberries, Crème Fraîche, Vermont Maple Syrup*

*Eggs Benedict  
Organic Poached Hen’s Egg  
“Caggiano” Smoked Pork Loin or “Catskill” Pastrami Salmon, Hollandaise Sauce*

*Assorted Artisanal Breakfast Meats  
“Hobbs Shore” Applewood Smoked Bacon,  
“Caggiano” Chicken Apple and Country Pork Sausages, French Style “Boudin Blanc”*

### **Vegetables and Side Dishes**

*Yukon Gold Hash Brown Potatoes  
Mixed Spring Garden Vegetables- Sweet Carrots, Petite Fennel, English Pea and Pearl Onions  
Fresh French Flageolet Beans “à la Crème” served in a Light Garlic and Cream Sauce  
Assortment of Organic Wood-Fired Baked Artisanal Breads  
Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves*

### **Desserts**

*Godiva Chocolate Bombe, Gold Leaf  
Red Velvet Lollipops, Valrhona Oriado Dark Chocolate  
Meyer Lemon Tartlets, Cherry Gelée, Toasted Meringue  
Cappuccino Crème Brûlée, Caramelized Cacao Nib Biscotti  
Frangelico Dacquoise Torte, Valrhona Azelia Hazelnut Chocolate Mousse  
Fruited Vol Au Vent, Butter Puff Pastry, Passion Fruit Curd, Fraises Des Bois  
Peanut Butter & Chocolate Sweet Shot, Chocolate Panna Cotta, Salted Peanut Brittle  
Chamomile Honeysuckle Panna Cotta, Butter Sablée, Blackberries, Crystallized Jasmine  
Peach Melba Verrine, Vanilla Poached Peach, Crème Diplomate, Raspberry  
Rhubarb Icebox Cheesecake, Strawberry Compote, Lavender Sponge  
Salted Butterscotch Toffee Pudding, Whipped Crème Fraîche  
Apricot Cashew Baklava Purse, Honey Butter Phyllo  
Valrhona Organic Andoa Chocolate Mousse Napoléon  
Chocolate Dipped Watmaugh Strawberries  
Kahlua Mocha, Blueberry Lavender, Raspberry Rose French Macaron  
Apricot, Cherry and White Peach Pâtes de Fruits*

\$99 per person, \$49 for children 5-12 years, complimentary for children 4 and under  
Gratuity and sales tax not included

*For reservations please phone 707-939-2415*

