Santé
RESTAURANT

SOUP, SALADS & APPETIZERS

Chef's Fresh Seasonal Soup

Le "BLT"
Patch Heirloom Tomatoes, Wild Arugula
Fruitwood Smoked Bacon Panna Cotta, Brioche Melba
Sherry Shallot Vinaigrette

Salad of Hearts of Palm
Mâche Lettuce, Royal Blenheim Apricot, Toasted Pecans
Black Truffle Gastrique, Champagne Vinaigrette

Grilled Brace of Quail
Slow Poached "Frog Hollow Farm" Peaches
Peach and Watercress Salad, Southern Comfort Sauce

Tuna Tartare Napoleon
Haricots Verts, Pickled Ginger, Wasabi Flying Fish Roe
Yuzu Aïoli, Sesame Tuile

Grown-Up Macaroni and Cheese
Locally Crafted Artisan Orecchiette, Maine Lobster
Black Truffles, Fontina Val d'Aosta

Petrossian Caviar
Royal Transmontanus California White Sturgeon Caviar
Toast Points and Traditional Accoutrements
$45 supplemental charge

VEGETARIAN, FISH & SHELLFISH

Roulades of Summer Squash
Three Cheese Farce, Petite Roasted Zucchini, Patty Pan Squash
Eggplant Baba Ghanoush, Basil Emulsion

Pan Seared Alaskan Halibut
Stuffed Artichoke Barigoule, Pipérade
Prince Edward Island Mussels
Saffron Emulsion

Filet of "Cascade Mountain" Artic Char
Ragout of Summer Legumes
Cherry Tomato Confit, Basil "Boulettes"
Tomato Broth

Butter-Poached Maine Lobster
Lobster Lumpia, Snow Peas and Shiitake Mushrooms
Coconut and Lemon Grass Lobster Sauce
Yellow Pepper Purée
$15 supplemental charge

À la Carte Menu Available Upon Request

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RESTAURANT

DUCK, LAMB & BEEF

Roasted Sonoma Duck Breast
Crispy Croquettes of Confit Leg and Yukon Gold Potato
Glazed Bing Cherries, Swiss Chard, Spring Onion Purée
Sauce Cinq Épices

Roasted Rib Eye of Colorado Lamb
Braised Lamb Shoulder Cannelloni
Tokyo Turnips, Glazed Baby Fennel, Oven-Dried Tomatoes
White Bean Purée and Niçoise Olive Banyuls Sauce

A Tasting of Beef
Petit "Niman Ranch" Filet Mignon, Black Truffle Purée, Asparagus and Pearl Onions
Braised Pavé à la Bourguignonne, Pommes Purée and Crispy Shallots
Grilled Skirt Steak, Sweet Carrots and Forest Mushrooms
$10 supplemental charge

Double Cut American "Kobe" Style New York Steak For Two
Glazed Baby Vegetables, Pomme Purée, Sauces Béarnaise and Bordelaise
$29 supplemental charge

DESSERTS & CHEESE

Trio of Seasonal Fruit Sorbets

Field Rhubarb Tart
Strawberry Rhubarb Confit, Streusel Topping
Strawberry Ice Cream

Coconut Panna Cotta
Pineapple Confit, Cilantro-Lime Syrup, Passion Fruit Ganache
Macadamia Nut Crisp and Myers's Dark Rum Bavarois

"Laura Chenel" Chèvre and Vanilla Bean Cheesecake
DaVero Extra Virgin Olive Oil and Black Peppercorn Génoise
Candied Kumquat, Grapefruit Confit and Blood Orange Sorbet

"Bombe" of White and Dark Chocolate Mousse
Toasted Espresso and Grand Marnier Sabayon
Candied Orange Peel "Tartare"

Raspberry Soufflé or **Chocolate Soufflé**
Pistachio Anglaise — Chocolate Ganache Sauce
$12 supplemental charge

Crepes Suzette ~ Tableside Presentation for Two
$12 supplemental charge

3 Cheese Cart Selections
5 Cheeses $8 supplemental charge, 7 Cheeses $13 supplemental charge

3 Courses	4 Courses
$75	$90