



Dinner

Spring 2018
Menu 58

Charcuterie

* Charcuterie Chef's choice of assorted styles • spiced crostini • accoutrements	18
* Cheese Chef's selection of 4 styles	16
* Smoked Blackberry Salmon crème fraîche • dill • nordic rugbrød bread • herbs	13
Strata savory salumi & parmesan bread pudding • basil • herbed ricotta	9
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley	12
* Foie Gras hazelnut • frangelico gel • amarena toshi cherry • salted honey	20

Vegetables & Small Plates

Rugbrød Nordic Rye Bread smoked paprika dusted butter • Maldon salt	5
Soup of the Week Chef's choice of assorted styles • crostini • accoutrements	cup 7 bowl 10
Marinated Olives extra virgin olive oil • herbs	5
Carrots & Caraway herbs • aioli • onion • black garlic • greens	11
Petite Spring salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
Baby Green Salad blueberry • tiny greens • hazelnut crème • pepper • lemon • EVOO • honey	15
* Seasonal Fish / Cured Ham mint oil • lemon • parsnip	16

Entree

* Seasonal Fish smoked blueberry • black pepper gnocchi • parsnip • greens	36
Rabbit brocoli raab • mushrooms • sunchoke confit • malted wheat • pearl onions • malt glacé	38
* Caraway Dusted Pork Loin 9oz. celeriac gnudi • celery • herbs • black garlic • red wine glacé	33
* Bird Santé sausage • smoked goose prosciutto • birch syrup • basil • fennel confit	39
* St. Helens NY Strip 9oz. truffled fingerlings • chicory glacé • huckleberries • cumin • carrot	37
* Fresh Made Pasta coppa ham • salumi ragoût • carrot green crème • bread crumbs • Grana	31
Vegetable Confit fennel • purple dragon carrot • sunchoke • garlic • bramble berry • caraway	29

*MAY NOT BE COOKED ALL THE WAY THROUGH & THE SPOKANE REGIONAL HEALTH DEPARTMENT WANTS YOU TO KNOW- EATING RAW AND UNDERCOOKED FOODS COULD CAUSE ILLNESS

Restaurant & Charcuterie
Santé
EST. 2008



Chef Team
Jeremy L Hansen | Executive Chef
Tyler Shales | Chef de Cuisine
Lynette Pflueger | Executive Pastry Chef



Butcher Bar



Classic Craft Cocktails + a modern take
Jimmy Curran + Simon Moorby

We have banned plastic straws!
We've replaced them with sustainable
bamboo. If you like them, want them or
take them they are \$5 each.
Thank you.

CLASSIC

LAST WORD \$16

gin, lime juice, luxardo, green chartreuse

BOULEVARDIER \$10

bourbon, sweet vermouth, campari

EL DIABLO \$12

reposado tequila, crème de cassis, lime, ginger
beer

DARK & STORMY \$10

dark rum, lime, ginger beer

KANGAROO KICKER \$10

vodka, dry vermouth, lemon oil

BEER

ROTATING DRAFTS | please ask your server

INCLINE SEASONAL CIDER | \$6

DESCHUTES FRESH SQUEEZED IPA | \$7

EVERYBODY'S BREWING LAGER | \$7

GREAT DIVIDE FARMHOUSE ALE | \$7

BLANCHE DE BRUXELLES BELGIAN WHITE | \$10

LA FIN DU MONDE TRIPLE GOLDEN ALE | \$10

BEVERAGES

FENTIMANS | \$4

curiosity cola, cherry cola

SAN PELLEGRINO | \$3

lemon, blood orange, pomegranate

SAN PELLEGRINO | \$3/\$5

sparkling mineral water

SAN BENEDETTO IT | \$5

artesian spring water

MODERN

POST SCRIPT \$16

aquavit, lime, luxardo, yellow chartreuse

PARK SLOPE \$11

rye, dry vermouth, lillet, campari

LA BRUJA \$12

reposado tequila, honey, orange, ginger beer,
campari

TOM RIDDLE \$13

silver rum, dark rum, townshend's fernet,
lime, ginger, angostura, cider

ALL THE FEELS \$14

vodka, st. germain, yellow chartreuse,
prosecco, lemon oil

TEA & COFFEE

ICED TEA | \$2.75

herbal spearmint, tropical black

WINTERWOODS HOT TEA | \$2.75

downriver harvest, farmers market mint,
northwest berry, green bluff green, northern
twilight, inland grey

4 SEASONS DRIP COFFEE | \$2.25

santé house blend, sumatran decaf

Evans Brothers rotating blend

4 SEASONS ESPRESSO | espresso, prices

vary

INDABA 'Cliff Jumper' | \$5

cold brew

SATTWA CHAI LATTE | Portland, OR | Prices Vary

4 SEASONS ESPRESSO SIMONE

organic | shade grown | Prices Vary

~ organic soy or almond milk **\$.50** ~