



*at*

SAINT & SECOND



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AVAILABLE FEBRUARY 10 - 14

4 P.M. - CLOSE

### *For the Table*

#### DIVER SCALLOP CARPACCIO

passion fruit, cashew butter, crispy ginger,  
young coconut, cilantro **23**

pairs well with Soliste L'Age D'Or Chardonnay,  
Russian River Valley **18**

#### TANGERINE-GLAZED PORK BELLY

fennel purée, sherry consommé, Grana Padano,  
crispy farro, soft herbs **20**

pairs well with Dr. Hermann 'H' Riesling,  
Mosel, Germany **14**

### *Main*

#### 20oz DRY-AGED NEW YORK STRIP FOR TWO\*

potatoes dauphinoise, marrow-herb butter,  
natural jus **125**

pairs well with VIK 'Milla Cala' Red Blend, Chile **17**

### *Dessert*

#### BROWN BUTTER CAKE

financier, honey, candied rose, macerated  
raspberry, pistachio gelato **11**

#### CHOCOLATE POT DE CRÈME

Amarena cherry, almond, feuilletine, mint **11**

pairs well with Broadbent 20Yr Tawny Port **14**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information, go to [www.P65Warnings.ca.gov/food](http://www.P65Warnings.ca.gov/food).