

# < NEW YEAR'S EVE >

*happy*  
*new year!*

## MENU

*a toast*  
*to 2022*

### APPETIZER

choice of

#### OYSTERS\*

Four East Coast oysters,  
champagne mignonette

#### BEETS & BURRATA

Crunchy quinoa, cashew butter, sliced pear,  
wild arugula, honey & black pepper gastrique

#### LOBSTER & CRAB CAKES

Frisée & micro shiso salad, apple celery vinaigrette,  
tarragon tartar sauce

#### WAGYU BEEF TARTARE\*

Black truffle, pickled shallots, fingerling potato  
chips, parmesan aioli, sauce persillade

### SOUP OR SALAD

choice of

#### LOBSTER CAULIFLOWER BISQUE

Citrus crème fraîche, puff pastry

#### WINTER CITRUS GREENS

Goat cheese, roasted pepitas, watermelon radish,  
sweet baby pepper, blood orange vinaigrette

*four-course*  
*dinner*

### ENTRÉE

choice of

#### DUCK CASSOULET

Duck confit, housemade duck sausage,  
Rancho Gordo beans, petite mirepoix,  
duck fat breadcrumbs

#### LOBSTER RISOTTO

Saffron, braised leeks, crispy alliums,  
sauce américaine, toasted baguette

#### BLACK TRUFFLE PEARL SCALLOPS

Sunchokes, braised leeks, Meyer lemon,  
crispy prosciutto, watercress

#### TOGARASHI BLACKENED PETITE FILET\*

Charred onion purée, pee wee potatoes,  
king trumpet mushrooms, Bloomsdale spinach,  
miso béarnaise

#### BRAISED BISON SHORT RIB

Braised leeks, risotto, spaghetti squash,  
parmesan cheese, chives

*Vegetarian options are available.*

### DESSERT

choice of

#### BUTTERSCOTCH POT DE CREME

Salted caramel, crème fraîche, oat & almond brittle

#### FIRESIDE AT THE SHORE

S'mores cake, housemade granola,  
brûléed marshmallow, chocolate shell

#### CELEBRATION OF CHOCOLATE

Chocolate cake, chocolate ganache, chocolate sauce,  
salted caramel, strawberry

INCLUDES A SPARKLING WINE TOAST  
\$99 PER PERSON

Price does not include tax and gratuity



# COCKTAIL PAIRINGS

## FIRST COURSE

### STEP 1

Italicus Bergamotto &  
Q Elderflower Tonic

### SKINNY COLADA

Pineapple-infused Rhum Clément  
Mahina Coco, club soda

## SECOND COURSE

### BITTERSWEET BUBBLES

Aperol, passion fruit mix,  
lime, sparkling wine

### BLOOD & SAND

Powers Irish Whiskey,  
cherry liqueur, house vermouth,  
orange juice

## THIRD COURSE

### THE NAMESAKE

Dolin Blanc Vermouth, Oxley Gin,  
Luxardo Maraschino, orange bitters

### SOFTER SMOKES

John D. Taylor Velvet Falernum,  
Rittenhouse Rye, Luxardo Bianco,  
bitters, milk-washed for softness,  
garnished with clove smoke

## FOURTH COURSE

LUSTAU EAST INDIA SOLERA SHERRY  
SMITH WOODHOUSE 10yr TAWNY PORT  
HEIRLOOM PINEAPPLE AMARO (1oz)

YOUR CHOICE OF ONE  
OPTION PER COURSE \$39

Price does not include tax and gratuity



# SAINT & SECOND

## < GREAT BITES >

AVAILABLE ONLY IN THE ROOFTOP LOUNGE & PARKLETS

### APPETIZER

- LOBSTER & CRAB CAKES .....16  
Frisée & micro shiso salad, apple celery vinaigrette, tarragon tartar sauce
- LAMB BELLY, KOREAN STYLE .....18  
Green onion, kimchi, pickled daikon wrap
- CRISPY CAULIFLOWER .....13  
Cauliflower tempura, sweet soy & dynamite sauces, furikake, scallions, masago
- DUCK MEATBALLS .....16  
Shallots & hoisin glaze, shishito pepper, radish
- WAGYU BEEF TARTARE\* .....18  
Black truffle, pickled shallots, fingerling potato chips, parmesan aioli, sauce persillade

### DAILY BOARD

2 items 16 | 3 items 19 | 4 items 22

Includes housemade blackberry fig compote, whole grain mustard, caper berries, sliced country bread

### PÂTÉ

DUCK LIVER

### CHEESE

HUMBOLDT FOG, GOAT  
Cypress Grove, CA

TRUFFLE BRIE, COW  
Marin French Cheese, CA

BANDAGED AGED CHEDDAR, COW  
Fiscalini Farm, CA

OREGON BLUE, COW  
Rogue Creamery, OR

### CHARCUTERIE

CLASSIC SALAMI  
Coro Artisan Meats  
Seattle, WA

HOT SOPRESSATA  
Coro Artisan Meats  
Seattle, WA

PROSCIUTTO AMERICANO  
Berkshire pork  
La Quercia, IA

### SOUP & SALAD

- LOBSTER CAULIFLOWER BISQUE .....9  
Citrus crème fraîche, puff pastry
- WINTER CITRUS GREENS .....10  
Goat cheese, roasted pepitas, watermelon radish, sweet baby pepper, blood orange vinaigrette
- BEETS & BURRATA .....13  
Crunchy quinoa, cashew butter, sliced pear, wild arugula, honey & black pepper gastrique

### ENTRÉE

DUCK CASSOULET .....36  
Duck confit, housemade duck sausage, Rancho Gordo beans, petite mirepoix, duck fat breadcrumbs

SKUNA BAY SALMON .....31  
Basil brown butter, hazelnuts, green beans, crème fraîche mash

BLACK TRUFFLE PEARL SCALLOPS .....35  
Sunchokes, braised leeks, Meyer lemon, crispy prosciutto, watercress

LOBSTER RISOTTO .....42  
Saffron, braised leeks, crispy alliums, sauce américaine, toasted baguette

BRAISED BISON SHORT RIB .....38  
Braised leeks, risotto, spaghetti squash, parmesan cheese, chives

TOGARASHI BLACKENED PETITE FILET\* .....48  
Charred onion purée, pee wee potatoes, king trumpet mushrooms, Bloomsdale spinach, miso béarnaise

S&S SIGNATURE BURGER\* .....22  
House-smoked beef belly bacon, grass-fed beef, dry-aged beef butter, chipotle mayo, maple glaze, mozzarella cheese, pickle, shishito pepper, crispy onion

### DESSERT

BUTTERSCOTCH POT DE CREME .....10  
Salted caramel, crème fraîche, oat & almond brittle

FIRESIDE AT THE SHORE .....10  
S'mores cake, housemade granola, brûléed marshmallow, chocolate shell

CELEBRATION OF CHOCOLATE .....10  
Chocolate cake, chocolate ganache, chocolate sauce, salted caramel, strawberry

OYSTERS

EAST COAST OYSTER\*  
Each 3.75 | ½ Dozen 22 | Dozen 42

White balsamic mignonette, cocktail sauce, lime.  
Oysters subject to availability.

