




SANTÉ

PRIVATE DINING
COLLECTION



An expression used to toast health and happiness among friends, Santé embodies the spirit of gathering, connection, and celebration. It reflects the warmth of true hospitality and the effortless sophistication that define the Mediterranean way of life.

Fresh, global flavors from the western and eastern Mediterranean come together at the table in dishes crafted to be shared and savored. Bright ingredients, balanced compositions, and a thoughtful collection of craft beer, wine, and spirits exist in harmony, expressing both simplicity and abundance. Each dish invites guests to slow down, connect, and enjoy life's simple pleasures.

At Santé, the table is the centerpiece where wellness and indulgence coexist and moments unfold with ease. We invite you to sip in the scene and savor the moment.

Our Private Dining Collection carries this spirit into a setting designed for gatherings that are both intimate and celebratory. Through thoughtfully tiered menus and curated enhancements, we create experiences that feel seamless, personal, and brought to life with intention.



THE EPICUREAN SERIES

Experience the art of the Mediterranean. Our private dining collections are crafted to align with the unique rhythm of your event, ensuring every guest feels the warmth of our hospitality.



THE ESSENTIAL \$79

A CURATED THREE-COURSE INTRODUCTION

Experience: A streamlined flow perfect for business luncheons or intimate weeknight gatherings.

social | select one

FENNEL VELOUTÉ ^{M W}

fennel soup, yukon gold potato, fennel, sumac crispy onions

GOLDEN SALAD ^M

arugula, roasted delicata squash, brie cheese, toasted pepitas, local honey, lemon oil

entrees | select one

BLACK TRUFFLE CAMELLE PASTA

aged pecorino cream, crispy parmesan

CHICKEN SUPRÊME ^{M **}

sous vide chicken breast, risotto nero, sumac cauliflower, saffron-lemon sauce

SALMON MEUNIERE ^{F M T}

orange-cardamom sweet potato purée, sautéed swiss chard, toasted pistachio

dessert

COFFEE CARDAMON CREME BRULEE

coffee cardamon custard with gluten free tuile, fleur de sel chocolate twig

THE SIGNATURE \$95

THE QUINTESSENTIAL SANTÉ EXPERIENCE

Experience: Our most popular social tier, offering expanded variety for diverse palates.

social | select two

FRITTO MISTO ^{F W}

calamar, padron peppers, bottarga, cauliflower, cod fish, black garlic aioli

HALLOUMI CITRUS SALAD ^M

artisan greens, halloumi cheese, avocado, clementines, cherry tomatoes, chickpeas, green coriander vinaigrette

FENNEL VELOUTÉ ^{M W}

fennel soup, yukon gold potato, fennel, sumac crispy onions

entrees | select three

CHICKEN SUPRÊME ^{M **}

sous vide chicken breast, risotto nero, sumac cauliflower, saffron-lemon sauce

STEAK FRITES ^{M W}

black angus skirt steak, burro alla chermoula, parmesan-dusted fries

SALMON À LA MEUNIÈRE ^{F M T}

orange-cardamom sweet potato purée, sautéed swiss chard, toasted pistachio

BLACK TRUFFLE CAMELLE PASTA ^{M W E}

aged pecorino cream, crispy parmesan

dessert

COFFEE CARDAMON CREME BRÛLÉE

coffee cardamon custard with gluten free tuile, fleur de sel chocolate twig



THE GRAND \$125

AN ELEVATED FOUR-COURSE FEAST

Experience: A formal, multi-course journey designed for milestone celebrations.

starters | select one

FENNEL VELOUTÉ ^{M W}

fennel soup, yukon gold potato, fennel, sumac crispy onions

CHARRED OCTOPUS ^S

confit potatoes, olives, chorizo, black olive powder, romesco sauce

GARLIC SHRIMP & CHORIZO ^{S W M}

guajillo peppers, prosecco, grilled ciabatta

salad | select two

BURRATA SALAD ^M

wild arugula, creamy burrata, heirloom tomatoes, basilic pesto, balsamic pearls

GOLDEN SALAD ^M

arugula, roasted delicata squash, brie cheese, toasted pepitas, local honey, lemon oil

HALLOUMI CITRUS SALAD ^M

artisan greens, halloumi cheese, avocado, clementines, cherry tomatoes, chickpeas, green coriander vinaigrette

entrees | select three

GREEK-STYLE BRAISED SHORT RIB ^M

saffron polenta cake, roasted roscoff onion, aleppo chili oil

CHICKEN SUPRÊME ^{M **}

sous vide chicken breast, risotto nero, sumac cauliflower, saffron-lemon sauce

STEAK FRITES ^{M W}

black angus skirt steak, burro alla chermoula, parmesan-dusted fries

SALMON À LA MEUNIÈRE ^{F M T}

orange-cardamom sweet potato purée, sautéed swiss chard, toasted pistachio

BLACK TRUFFLE CARAMELLE PASTA ^{M W E}

aged pecorino cream, crispy parmesan

dessert

ORANGE CARAMEL FLAN

traditional flan with burnt orange caramel, mascarpone whipped cream

COFFEE CARDAMON CREME BRÛLÉE

coffee cardamon custard with gluten free tuile, fleur de sel chocolate twig

THE RESERVE \$149

THE ULTIMATE STATEMENT OF LUXURY

Experience: The pinnacle of exclusivity with hand-passed service and our finest ingredients.

hors d'oeuvres | select two

GOAT & HONEY IN PHYLLO

WAGYU MEATBALLS

MINIATURE CRAB CAKES

PETITE LAMB CHOPS **

ROASTED TOMATO & MOZZARELLA SKEWERS

WAGYU 'PIGS IN A BLANKET'

JUMBO SHRIMP COCKTAIL

TUNA TARTARE CROSTINI

Served Butler Style or Select Chilled Ocean Platter's
+\$12 each for additional items

starters & salads | select three

CHARRED OCTOPUS ^S

confit potatoes, olives, chorizo, black olive powder,
romesco sauce

FENNEL VELOUTÉ ^{M W}

fennel soup, yukon gold potato, fennel, sumac crispy onions

GARLIC SHRIMP & CHORIZO ^{S W M}

guajillo peppers, prosecco, grilled ciabatta

GOLDEN SALAD ^M

arugula, roasted delicata squash, brie cheese,
toasted pepitas, local honey, lemon oil

BURRATA SALAD ^M

wild arugula, creamy burrata, heirloom
tomatoes, basilic pesto, balsamic pearls

ROASTED CAULIFLOWER BITES ^M

smoked paprika, spiced coconut dip

HALLOUMI CITRUS SALAD ^M

artisan greens, halloumi cheese, avocado, clementines,
cherry tomatoes, chickpeas, green coriander vinaigrette

entrees | select three

GREEK-STYLE BRAISED SHORT RIB ^M

saffron polenta cake, roasted roscoff onion,
aleppo chili oil

CHICKEN SUPRÊME ^{M **}

sous vide chicken breast, risotto nero,
sumac cauliflower, saffron-lemon sauce

STEAK FRITES ^{M W}

black angus skirt steak, burro alla chermoula,
parmesan-dusted fries

SALMON À LA MEUNIÈRE ^{F M T}

orange-cardamom sweet potato purée,
sautéed swiss chard, toasted pistachio

BLACK TRUFFLE CARMELLE PASTA ^{M W E}

aged pecorino cream, crispy parmesan

dessert | select two

SEASONAL BERRY CHAROTTE

berry baverian cream, lady fingers,
fresh berries and raspberry coulis

ORANGE CARAMEL FLAN

traditional flan with burnt orange caramel,
mascarpone whipped cream

COFFEE CARDAMON CREME BRÛLÉE

coffee cardamon custard with gluten free tuile,
fleur de sel chocolate twig



ENHANCEMENTS

Elevate the experience with thoughtful details designed to leave a lasting impression. Our curated enhancements add moments of flavor, creativity, and personalization that seamlessly complement your event.

the artisanal hummus cart experience

\$18/GUEST

A dedicated server wheels a custom cart to the table, featuring all the core ingredients and a variety of premium flavor additions (e.g., Harissa, Roasted Red Pepper, Smoked Paprika). The server uses a mortar and pestle to freshly blend a portion of the base hummus with the guest's selected enhancement, explaining the regional origins and flavor profiles as they mix.

olive oil and herb pairing service

\$12/GUEST

A dedicated server presents three distinct, high-quality, single-estate Extra Virgin Olive Oils (EVOO) from different Mediterranean regions (peppery Italian, buttery Greek, fruity Spanish). The server explains the provenance of each oil and its best pairing with the main course (e.g., a lemon-herb EVOO for a grilled fish, a robust oil for a lamb dish). Guests are invited to drizzle their choice onto their main dish.

OPTIONAL UPSSELL:

Offer an exclusive, small bottle of their favorite EVOO selection for purchase to take home.

artisanal confection and tea presentation

\$22/GUEST

Signature Dessert Pistachio and Rosewater Baklava with Saffron Gelato and pair the dessert with a traditional, warmed Mint Tea served tableside in elegant, small Turkish tea glasses.

royal lamb ouzi platter

\$380/PLATTER

The focus is on traditional presentation and communal dining. A whole, spice-rubbed, slow-roasted Lamb Leg (designed for 8 people) is presented dramatically on a chafing dish, resting on a bed of aromatic Rice Pilaf. The tableside service includes the final garnishing with toasted nuts, fresh herbs, and the presentation of traditional accompaniments like the Cucumber Yogurt Salad, creating a sensory and memorable main course moment.

takeaway

\$12/BOX

Gift Box of House-Made Truffles

hors d'oeuvres

\$12/PIECE

goat & honey in phyllo
wagyu meatballs
miniature crab cakes
petite lamb chops **
roasted tomato & mozzarella skewers
wagyu pigs in a blanket'
jumbo shrimp cocktail
tuna tartare crostini

seafood raw bar

\$11/PIECE

citrus poached shrimp
boston area clams on the half shell
oysters on the half shell

\$12/PIECE

cocktail crab claws

ACCOMPANIMENTS

raw bar selections served with classic cocktail sauce, parsley-caper remoulade, cognac sauce, lemon wedges

carving stations

SALMON EN CROUTE

\$38/GUEST

spinach, salmon mousse, citrus beurre blanc

BEEF PRIME RIB

\$44/GUEST

cabernet sauce, horseradish cream

WHOLE GROUPER

\$42/GUEST

"escovitch" peppers & onions

cheese & charcuterie board

\$42/GUEST

four hand-selected cheeses from around the globe & regional farmers ^M

prosciutto, capicola, salami, pastrami,
dry sausages, marinated olives, pickles

jams, honey, pate de fruit, dried nuts ^T

crackers, crostini, sliced french bread

salted butter

BEVERAGES

Indulge in a curated journey of flavor through our signature beverage experiences. Whether through wine, cocktails, or tea, each offering is thoughtfully designed to complement the occasion and delight every guest.





WINE PAIRINGS

Discover a thoughtfully curated selection of wines, each chosen to complement and elevate the flavors of your dining experience. Guided by a philosophy rooted in balance, seasonality, and provenance, every pairing reflects a deep respect for both vineyard and table. From nuanced, expressive pours to more structured, complex profiles, each selection is intentionally chosen to mirror and enhance the progression of each course. The result is a seamless interplay between cuisine and wine, where each sip deepens the experience and invites discovery.

three-course menu

DISCOVERY PAIRING	\$40/GUEST
SIGNATURE PAIRING	\$65/GUEST
SOMMELIER'S JOURNEY	\$80/GUEST

four-course menu

DISCOVERY PAIRING	\$50/GUEST
SIGNATURE PAIRING	\$75/GUEST
SOMMELIER'S JOURNEY	\$86/GUEST

MIXOLOGY EXPERIENCE

During dinner, our skilled mixologist will host an engaging cocktail-making demonstration, guiding guests through the creation of a signature beverage—an elegant selection of your liking. They will explain each step of the process, from selecting fresh ingredients to balancing flavors and mastering proper mixing techniques. As the cocktail is prepared in real time, guests will have the opportunity to learn about the craft behind the drink while enjoying an interactive, sensory experience. Following the demonstration, each guest will be served their own freshly made cocktail enjoy with dinner.

\$16/GUEST



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