3 by SAINT

Prix Fixe Menu • 49 per person
Available for Dinner only • Every Day

recommended wine pairings, selected by our sommelier
*offered by the glass * carafe * bottle*

COURSE ONE

SELECT FROM:

APPLE & ARUGULA
Point Reyes blue cheese, dried cranberries, candied pecans, sherry vinaigrette

recommended pairing
Auctioneer Chardonnay, Napa Valley, ’24
15 • 28 • 56

— or—

SAN MARZANO TOMATO BISQUE
brioche grilled cheese, balsamic gastrique, chive oil

recommended pairing
Coeur de Terre Vineyard Pinot Noir, McMinnville, Oregon, ’25
16 • 30 • 60

COURSE TWO

SELECT FROM:

BRAISED SHORT RIB
white cheddar grits, glazed root vegetables, pumpkin seeds, natural braising jus

recommended pairing
VIK ‘Milla Cala’ Millahue Red Blend, Chile, ’21
21 • 40 • 80

— or—

MISO COD
charred bok choy, pink grapefruit, forbidden black rice, coconut dashi

recommended pairing
Château Vannières Rosé, Bandol, France, ’23
18 • 34 • 68

— or—

HARVEST VEGETABLE RISOTTO
butternut squash, cauliflower, yuzu, basil, Grana Padano

recommended pairing
Frog’s Leap Sauvignon Blanc, Napa Valley, ’24
17 • 32 • 64

COURSE THREE

SELECT FROM:

BASQUE CHEESECAKE
orange marmalade, socarrat tuile, cane sugar brûlée

— or—

PASSION FRUIT SORBET
pineapple, coconut chiffon cake, almond crumble

recommended dessert course pairing
Château de Cosse Sauternes 2 oz. pour 17