

The Laurel Court Restaurant and Lounge



AS PART OF FAIRMONT'S COMMITMENT TO ENVIRONMENTAL STEWARDSHIP, THIS MENU CONTAINS LOCALLY SOURCED, ORGANIC, OR SUSTAINABLE ITEMS WHEREVER POSSIBLE. ALL CUISINE IS PREPARED WITHOUT ARTIFICIAL TRANS FAT.



CONTINENTAL BUFFET \$24

A selection of freshly made pastries, scones, granola, hot Irish oatmeal, local Sonoma cheeses, Atlantic smoked salmon and assorted cured meats, assorted dry cereals, fresh fruit smoothies, a selection of seasonal fruit and homemade sticky buns with fresh juices and your choice coffee, tea, or milk.

DELUXE HOT BUFFET \$28

Our Continental Buffet as listed above with the additional option of organic farm-fresh eggs to order, omelets with your choice of toppings: tomatoes, scallions, wild mushrooms, bell peppers, shrimp, chicken, Dungeness crab, ham, chopped bacon, mozzarella and white cheddar cheeses; eggs benedict, bacon, sausage, potatoes, and pancakes or French toast.

CHAMPAGNE BREAKFAST BUFFET \$36

Our Deluxe Hot Buffet with a glass of *Gloria Ferrer Blanc de Noirs* sparkling wine or a mimosa.

Couture Cuisine ~ "A menu designed by you."

The Laurel Court is pleased to offer a menu program that provides you complete flexibility. Each menu element below is offered on its own in any combination you wish. We have made our suggested pairings below. Feel free to customize your menu to suit your appetite or dietary preferences.

TWO ORGANIC EGGS \$17

locally grown organic eggs prepared to your preference

Roasted Potatoes
caramelized onion, double-smoked bacon
Traditional Breakfast Sausage

CHOCOLATE MAPLE WAFFLE \$21

organic eggs, cocoa, and Vermont maple syrup

Vanilla Poached Pears
Asian pears, simple syrup, riesling and vanilla
Pan-Seared Black Forest Smoked Ham

THREE-EGG OMELET \$20

Petaluma mushrooms, Laura Chenel goat cheese, and Watsonville spinach

Roasted Red and Gold New Potatoes
Pan-Seared Black Forest Smoked Ham

EGGS BENEDICT \$22

Catsmo smoked salmon, tarragon-infused hollandaise

Roasted Potatoes
caramelized onion, double-smoked bacon
Applewood Smoked Bacon



SPA OMELET \$20

egg whites, low-fat cheddar, bell peppers, scallions, fresh basil, and tomato

Roasted Roma Tomatoes
extra-virgin olive oil and fresh herbs
Adele Farm's Chicken Apple Sausage

FIG-STUFFED FRENCH TOAST \$21

local black mission figs, brioche, organic eggs, cream, and maple syrup

Roasted Red and Gold New Potatoes
Traditional Breakfast Sausage

POACHED EGGS \$20

locally farmed organic eggs

Yukon Gold Potato Latke
Corned Beef Hash



FLAXSEED PANCAKES \$21

dried cranberries, blueberry syrup

Poached Pears
Asian pears, simple syrup, riesling and vanilla
Adele Farm's Chicken Apple Sausage

TRADITIONAL IRISH OATMEAL \$15

steel-cut oats and brown sugar

Roasted Red and Gold New Potatoes
Applewood Smoked Bacon

Regular or Decaffeinated Coffee, Tea, Milk or Fresh Juice	\$5
Freshly Squeezed Carrot or Kiwi-Strawberry Juice	\$6
Seasonal Fruit	\$6
Gloria Ferrer Sparkling Wine or Mimosa	\$12

Our commitment is to provide you exceptional service. For your convenience a 15% gratuity will be added to your check. Please let us know if we have not fulfilled our commitment.

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