The Crown Room Brunch
Seatings from 10:30am to 4:00pm
$109 per adult, $54.50 for children under 12, free for children under 5.
(All prices plus tax and service)
Reservations cancelled less than 48 hours prior to reservation will be charged 50% of the original group booking.

The Crown Room is San Francisco's premier event destination. This spectacular room overlooks our splendid city, offering the perfect venue to celebrate a Thanksgiving Holiday Buffet. Enjoy our talented culinary team's lavish and unrivalled buffet, featuring all of the traditional holiday trimmings with additional globally and locally inspired creations. Our Brunch includes a complimentary glass of Sparkling Wine. Adding to an already perfect setting, a jazz trio will perform throughout the day. Two-hour parking validation is included and subject to availability. For reservations call 415-772-5204.
(See Attached Menu)

Laurel Court Restaurant & Bar

Breakfast
Breakfast Buffet served 6:30-11:00am - $30

Enhanced buffet with brunch items added after 11:00am
$40 per person plus tax and service.

Afternoon Tea
Served from 1:30- 3:30pm
$56 per person plus tax & service, $28 for children under 12. (All prices plus tax and service)

Dinner
Known for its continental cuisine highlighting local producers, Laurel Court Restaurant & Bar offers an elegant setting to enjoy Thanksgiving Dinner. The seasonal Northern California-inspired buffet offers a variety of choices for the entire family. Your meal can be enjoyed with an extensive selection of wines, local beers or Fairmont featured cocktails from Laurel Court Bar. Live Piano from 4:30 - 9:00pm.
Two-hour parking validation is included and subject to availability. (See Attached Menu)
Reservations from 4:30-10:00pm
Buffet: $55 per adult, $27.50 for children under 12, free for children under 5.
(All prices plus tax and service)

Lounge
Guests can enjoy our exclusive bar menu from 11:30am- 10:00pm.

For reservations call 415-772-5260 or go to www.fairmont.com/sanfrancisco

Tonga Room & Hurricane Bar
For those seeking an alternative to the traditional fare, Tonga Room is a perfect choice. Complete with rainstorms, thunder, lightning, and the oceanic rhythms of the Island Groove band beginning at 8:00pm, Tonga Room provides a unique, tropical atmosphere, which has gained historical significance within the San Francisco Bay Area. In addition, the culinary team will prepare a Pacific Rim inspired a la carte menu in concert with a seasonal Thanksgiving special. Entertainment charge is $7.

Dinner reservations can be made from 6:00- 10:00pm.
Open for cocktails from 5:00pm. (No Happy Hour on this evening).

In-Room Dining
Open 24 hours. In addition to our excellent a la carte menu, we will offer a traditional roast turkey entrée so you may celebrate the Thanksgiving holiday in the comfort of your room.

"The Fairmont Nutcracker Tea"
Laurel Court Restaurant & Bar
$69 per person Plus Tax & Gratuity
Includes a glass of Sparkling Wine or a Christmas 'Mocktail' for underage drinkers.
Seating: 1:30 - 3:30pm - Reservations: 415-772-5260

The Fairmont presents a Nutcracker Holiday Tea available on Saturdays and Sundays from November 24, 2012 – December 16, 2012, from 1:30pm to 3:30pm. Additionally, our Nutcracker Tea will be served everyday during winter school break from December 17th thru December 30th, 2012.

Children will receive a nutcracker trinket and a gingerbread cookie to decorate with the help of the Nutcracker Soldier.
Our strolling magician will entertain each table and excite your experience with some holiday magic.
Children are encouraged to bring in a toy to donate to "Toys for Tots".

Holiday Nutcracker Tea Menu

- Tea Sandwiches
  - Deviled Egg Salad
    Radish, Cornichons, White Bread
  - House Smoked Salmon Pinwheel
    Chive Cream Cheese, Caper Berry, Pumpernickel
  - Slow Roasted Turkey
    Mt. Tam Triple Cream Brie, Cranberry Sauce, Sourdough
  - Sea Salt Crusted Roast Beef
    Horseradish Cream, Gruyere, Marble Rye
  - Hummus & Pickled Vegetables
    Radish Sprouts, Whole Wheat Bread
- Traditional Fairmont San Francisco Scones
  Orange Peel & Cranberry – Parmesan & Chive – Cinnamon & Currant
  Local Strawberry Compote – Devonshire Cream – Meyer Lemon Curd
- Selection of Holiday Season Petite Pastries
- Choice of House Teas, Hot Chocolate or Coffee

Vegetarian Tea Available Upon Request

Children's Nutcracker Tea Party

Tea Sandwiches
Peanut Butter & Jelly, Egg Salad, Ham & Cheddar, Tuna Salad
Traditional Fairmont San Francisco Scones
Cinnamon & Currant, Orange Peel & Cranberry
Local Strawberry Compote – Devonshire Cream – Meyer Lemon Curd
Selection of Holiday Season Petite Pastries
Choice of Assorted Teas, Hot Apple Cider or Hot Chocolate

Gingerbread Cookie Decorating Package

A Gingerbread Cookie for decorating – Candies, Frosting & Nutcracker Trinket

All Holiday Tea reservations must be secured with a major credit card. There is a 72 hour cancellation policy. Reservation cancelled less than 48 hours prior to reservation will be charged 50% of the original group booking.

Caffé Cento

Christmas Specialty Coffee Drinks

Christmas Eve
Monday, December 24, 2012

Laurel Court Restaurant & Bar

Dinner
Just like Santa's sleigh full of goodies, Laurel Court Restaurant & Bar has something for everyone! Choose from acclaimed items on our menu that emphasize only the freshest, local ingredients, or indulge in special selections prepared just for the evening by our talented culinary team.

In addition to our regular dinner menu, a traditional Christmas entrée will be served. Holiday Cheer available all day, and dinner service will be offered from 5:30-10:00pm.

In-Room Dining

Milk and cookies along with a Nutcracker toy will be delivered by Santa for children staying overnight.

Christmas Day
Tuesday, December 25th, 2012

Crown Room Brunch
Seating from 10:30am - 4:00pm – Reservations: 415-772-5204
$109 per adult, $54.50 for children under 12, free for children under 5.
(All prices plus tax and service charge)

The Crown Room is The Fairmont San Francisco's unrivalled dining venue with spectacular city views. Friends and family will create memories to last a lifetime as they enjoy our culinary team's exceptional buffet, featuring all of the traditional holiday trimmings along with globally and locally inspired creations. A jazz trio will add to an already perfect setting, and children can have their photo taken with Santa! Two-hour parking validation is included and subject to availability.

Laurel Court Restaurant & Bar

Breakfast
Breakfast Buffet served from 6:30-11:00am - $30

Enhanced buffet with brunch items added after 11:00am
$40 per person plus tax and service.

The Fairmont Nutcracker Tea
$69 per person Plus Tax & Gratuity
Includes a glass of Gloria Ferrer Blanc de Noirs NV
Seating: 1:30pm - 3:30pm

Christmas Dinner Buffet
Known for its continental cuisine highlighting local producers, Laurel Court Restaurant & Bar offers an elegant setting to enjoy Christmas dinner. Splendid architecture and a relaxed atmosphere present a wonderful opportunity to celebrate the holiday season. The culinary team has designed a truly outstanding holiday buffet. The menus can be enjoyed with an extensive selection of single vineyard wines and featured cocktails from the Laurel Court Bar.
Dickens Carolers will be performing from 5:30pm - 7:30pm
Reservations from 4:30 - 9:00pm.
Buffet: $55 per adult, $27.50 for children under 12, free for children under 5.
(All prices plus tax and service)

Lounge
Guests can enjoy our exclusive bar menu from 11:30am - 10:00pm.

Reservations: 415-772-5260

In-Room Dining

Open 24 hours. In addition to our excellent a la carte menu, we will offer a traditional roast turkey entrée so you may celebrate the Christmas holiday in the comfort of your room.

NEW YEAR'S EVE
Monday, December 31, 2011

The Crown Room – Party Above the City
Reservations cancelled less than 48 hours prior to reservation will be charged 50% of the original group booking.

Partygoers can celebrate New Year's Eve in style, high atop the San Francisco skyline in the hotel's legendary Crown Room. Long known for its unrivaled views of the San Francisco Bay Area, the Crown Room features a backdrop that allows guests to dine and dance amidst the stars.

The party package includes a stellar six-course menu paired with top-tier wines, a full bar, party favors and live music. The evening begins with a reception at 6:30pm. Dinner will begin at 7:30pm and dancing will continue until 1:00am.

Six-Course Menu $299 plus tax and service
Guests will be seated at tables that correspond to the size of their party, and dress code is Black Tie
Balloon Drop at Midnight
For Holiday room rental packages, please contact our Global Reservations Center at 1-800-441-1414
http://www.fairmont.com/san-francisco/special-offers/hotel-offers/celebration/room-with-vroom/

Laurel Court Restaurant & Bar

Located in the heart of The Fairmont San Francisco, Laurel Court Restaurant & Bar is the ideal venue to experience our iconic hotel and the rich history of providing guests exceptional hospitality. Become a part of the ongoing history and imagine the countless smiling faces that too "clinked" their Champagne glasses while basking in the New Year. Savor a four-course dinner, including a glass of champagne at midnight, where jazz music will be provided until 1:00am.

Reservations from 6:00-10:00pm – 415-772-5260
Four-course: $109 per adult, $54.50 for children under 12, free for children under 5.
(All prices plus tax and service)

Tonga Room & Hurricane Bar

Luau
Reservations from 7:30- 9:30pm – Tonga Room closes at 1:00am – 415-772-5278

Revelers seeking a tropical paradise can head to the Tonga Room, a San Francisco icon for more than 60 years. Long known for being the venue of festive memories, guests will enjoy a decadent luau buffet featuring a fresh seafood display and delicious Pacific Rim offerings. In keeping with Hawaiian tradition, a roasted Butter Fish will serve as the ultimate holiday treat.
(See Attached Menu).

The party package features the sumptuous buffet, party favors, a champagne toast at midnight and dancing to the celebrated Island Groove band for $169 for adults and $84.50 for children under 12 years.
(All prices plus tax and service).

Tiki Lounge Party from 7:00pm -1:00am
Cover Charge: $50 per person, includes dancing, party favors and a champagne toast at Midnight.
An a la carte cocktail and appetizer menu will also be available.

Thanksgiving Brunch

Carvery

House Honey Glazed Pork Loin
Whole Grain Mustard Jus & Pickled Apple Condiment

Diestel Farms Roasted Turkey
Cornbread Stuffing Sage Gravy, Cranberry Sauce

Smoked Peppercorn Rubbed Brisket
Fresh Horseradish & Crème Fraiche, Sonoma Zinfandel Jus

Local Specialties

Tomato, Fennel, Fresh Mozzarella, Organic Basil & Aged Balsamic Reduction

Crisp Vegetable Crudités, Hummus & Point Reyes Bleu Dip

Butter Braised Fingerling Potato Salad
Fried Capers, Strip Bacon, Duck Eggs & Baby Spinach

Rosemary Olive Oil Roasted Field Mushroom & Grilled Artichoke Salad
Roasted Shallot Vinaigrette

Quinoa Salad with Kalamata Olives, Cherry Tomatoes, Feta Cheese
Basil & Meyer Lemon Vinaigrette

House Charcuterie
Game Terrine, Salumi, Mortadella, Capicola
Pickled Baby Vegetables, Olives & House Mustards

Presentation of Local Artisan Cheeses
Dried Fruits, Grapes, Olive Oil Poached Nuts & Olive Oil Crostini

Hog Island Oysters, Chilled Shrimp
Mignonette, Fresh Horseradish CocktailSauce, Citrus
Cider Vinaigrette-Marinated Local Mussels & Hog Island Manila Clams

House Smoked Sturgeon & House Cured Salmon Gravlox
Traditional Garnishes & Baguette Crostini

Assorted Sashimi, Nigiri & Rolls, Pickled Ginger, Wasabi & Soy

Roasted Kuri Squash Bisque

Braised Sonoma Lamb Osso Bucco with Mushrooms & Pearl Onion Ragout

Five Cheese Tortellini
Roasted Roma Tomato, Basil & Olive Oil

Light Smoked Salmon, Meyer Lemon and Fennel Soubise

Citrus & Thyme Rubbed Chicken Breast, Natural Sage and Truffle Jus

Winter Squash, Blue Lake Beans, Baby Carrots, Roasted Tinker Bell Peppers

Yukon Gold Potato Puree

Breakfast Favorites

Petite Muffins, Croissants, Danishes, Breads
House Jams & Marmalades

Buttermilk Waffles
Maple Syrup, Whipped Cream, Strawberry Compote
Raspberries & Bittersweet Chocolate

Organic Egg Omelets
House Smoked Salmon, Dungeness crab Petaluma Mushrooms, Chèvre
Sonoma White Cheddar Scallion, Sweet Peppers, Spinach, Ham, Chorizo, Tomato

Smoked Bacon, Aidell's Chicken Apple & Link Sausage

Artisan Bread Display

Silver Dollar, Whole Wheat, Multi Grain Rolls
Baguette, Olive, Rosemary Ciabatta Loaf
Infused Butters - Honey, Garden Herb, Sea Salt

County Line Farm Greens
Point Reyes Blue Cheese, Smoked Bacon, Cured Olive Crouton, Tear Drop Tomato,
Red Onion, Pickled Baby Carrots, Beets & Asparagus, Dried Fruit, Hearts of Palm
House Dressings & Vinaigrettes

Desserts
Chef's Choice Cakes, Tarts and Confections

For the Kids
Fresh Crudités & Sliced Fruit
Little Finger Sandwiches, Ham & Cheese, Peanut Butter & Jelly

Creamy Macaroni & Cheese

Mini Cheese Burgers, Breaded Chicken Fingers
House Kettle Chips

Cupcakes, Cookies & Brownies

Laurel Court Thanksgiving Brunch Buffet Enhancements 2012

Butternut Squash Ravioli
Sage-Browned Butter, Lavender Sea Salt

San Francisco Cioppino
Bay Shrimp, Dungeness Crab, Mussels
Spicy Tomato Broth

House Honey Lacquered Chicken
Beluga Lentils, Natural Jus

Laurel Court Thanksgiving Dinner Buffet 2012

Artisan Bread Display
Brioche, Baguette, Olive, Rosemary Ciabatta, Sourdough
Infused Butter- House Honey, Smoked Sea Salt

Crisp Vegetable Crudités
Hummus, Cucumber-Yogurt Sauce, Buttermilk Dressing

Local Cheeses
Dried Fruit, Smoked Almonds, Olive Oil Crostini

House Charcuterie
Game Terrine, Salumi, Mortadella, Capicola,
Pickled Vegetable, Olive, Infused Mustards

Northern California Salad Bar
Baby Greens, Romaine, Carrots, Radish, Hearts of Palm, Candied Nuts, Grape Tomato, Red Onion, Parmesan, Point Reyes Blue, Crouton, Balsamic Vinaigrette, Campaign Vinaigrette, Buttermilk Dressing, Caesar, Tomato, Fennel, Fresh Mozzarella, Garden Basil, Wild Mushroom & Farro Salad

American Holiday Specialties
Lima Bean Succotash
Corn, English Peas, Red Onion
Brioche Hazelnut Stuffing
Potato Puree
Fiscalini Aged Cheddar
Sunchoke Risotto
Seafood Bouillabaisse
Bay Shrimp, Dungeness Crab, Mussels, Fish
Braised Lamb Shank
Sonoma Mushroom & Pearl Onion Ragout

Carving Station
"Diestel Farms" Slow Roasted Turkey
Sage Gravy, Cranberry Sauce
Sea Salt Crusted Prime Rib
Au Jus

Desert Station
Granny Smith Apple Pie, Spiced Pumpkin Pie, Candy Ginger Carrot Cake, Cappuccino Cheese Cake, Hazelnut Brownies, Seasonal Cup Cakes, Assorted Mini Petits Fours

Turkey Dinner Special In Room Dining

"Diestel Farms" Roasted Turkey
Buttermilk Whipped Potato, Hazelnut Brioche Stuffing,
Lima Bean Succotash, Cranberry Sauce, Turkey Gravy
Spiced Pumpkin Cheese Cake

LC Limited Lounge Menu 2011

Shrimp & Cilantro Spring Rolls 14
Sweet Plum-Chili Dipping Sauce
Hot Chinese Mustard

Romaine Hearts 14
Olive Oil Croutons, Applewood Bacon & Caesar Dressing

Organic Baby Greens 13
Toy Box Tomatoes, Vegetable Crudités
Pommery Mustard Dressing

Local Artisan Cheese Tasting 16
Quince Paste, Fruit Chutney, Sourdough Crostini

House- Aged Prime Burger 8oz 19
Point Reyes Bleu Cheese, Applewood Bacon
Chipotle Aioli on Ciabatta

Open Face Turkey Sandwich 19
Toasted Brioche, Whipped Potato, Onion Ring
Brown Gravy

French Dip 19
Emmental Cheese, Caramelized Onion
Beef Jus

Christmas Brunch

Breakfast Favorites

Petite Muffins, Croissants, Danishes
House Jams & Marmalades

Brioche French Toast
Blueberry Syrup, Whipped Cream, Strawberry Compote
Raspberries & Bittersweet Chocolate

Organic Egg Omelets
House Smoked Salmon, Dungeness Crab, Petaluma Mushrooms, Chèvre
Sonoma White Cheddar, Scallion, Sweet Peppers, Spinach, Ham, Chorizo, Tomato

Smoked Bacon, Aidell's Chicken Apple & Link Sausage

Kennebec Gaufrette Potato Chips, Sour Cream & Onion Dips

Carvery

Slow Roasted Turkey
Sun Dried Currant & Sourdough Dressing, Sage Gravy and Cranberry Sauce

Rosemary Rubbed Leg of Sonoma Lamb, Dijon – Terrace Rosemary Pan Jus

House Honey Glazed Ham – Orange Honey Pan Jus

Local Specialties

Roasted Golden Beets, Laura Chanel Goat Cheese, House Honey Vinaigrette

Crisp Local Winter Vegetable & Point Reyes Bleu Dip

Black Quinoa, Cauliflower, Braised Dino Kale and Sherry Wine & Dijon Vinaigrette

Grilled Vegetables
Grilled Baby Fennel, Local Crab & Basil & Meyer Lemon Vinaigrette

House Charcuterie
Game Terrine, Salami, Cured Meats
Pickled Vegetables, Olives & House Mustards

Local Artisan Cheeses
Dried Fruits, Grapes, Olive Oil Poached Nuts & Olive Oil Crostini

Hog Island Oysters, Chilled Shrimp
Cocktail Sauce, Mignonette, Horseradish Crème Fraiche, Citrus
Chardonnay Vinaigrette Local Mussels

House Smoked Salmon, Trout & Sturgeon
Traditional Garnishes – Egg, Caper & Red Onion, Lemon Cream Cheese

Assorted, Nigiri & Rolls, Pickled Gingered, Wasabi & Soy

Roasted Chestnut Bisque

Penne Pasta with Fresh Mozzarella, Olives, Cherry Tomato and Creamy Pesto Sauce

Pan Roasted Sea Bass, Riesling & Asian Pear Emulsion

Organic Chicken "Coq au Vin" House Bacon, Mushroom, Pearl Onion, Red Wine

Winter Squash, Roasted Brussels Sprouts, Baby Carrot

Sweet Potato Puree

Roasted Fingerling Potatoes

County Line Farm Greens
Shaved Fiscalini Cheddar, House Pancetta, Cured Olive Crouton, Tear Drop Tomato,
English Cucumber, Shave Red Onion, Hearts of Palm, Citrus Segments
House Dressings & Vinaigrettes

Artisan Bread Display
Silver Dollar, Whole Wheat, Multi Grain Rolls
Baguette, Olive, Rosemary Ciabatta Loaf
Infused Butters - Honey, Herb, Sea Salt

For the Kids

Fresh Crudités & Sliced Fruit

Little Finger Sandwiches, Nutella & Strawberry Jam, Peanut Butter & Jelly

Penne, Mini Beef Meatballs, Red Sauce

Mini Cheese Burgers, Chicken Drumsticks

Cupcakes, Cookies & Chocolate Dipped Rice Krispie Squares

Desserts

Chef's Choice Cakes, Tarts and Confections

Laurel Court Christmas Dinner Buffet

Artisan Bread Display
Brioche, Baguette, Olive, Rosemary Ciabatta, Sourdough
Infused Butter- House Honey, Smoked Sea Salt

Crisp Vegetable Crudités
Hummus, Cucumber-Yogurt Sauce, Buttermilk Dressing

Presentation of Local Cheese
Dried Fruit, Smoked Almonds, Olive Oil Crostini

House Charcuterie
Game Terrine, Salumi, Mortadella, Capicola,
Pickled Vegetable, Olive, Infused Mustards

Composed Salads & Salad Bar
Baby Greens, Romaine, Carrots, Radish, Hearts of Palm, Candied Nuts, Grape Tomato, Red Onion, Parmesan, Point Ryes Blue, Crouton, Balsamic Vinaigrette, Campaign Vinaigrette, Buttermilk Dressing, Caesar
Roasted Golden Beets, Laura Chanel Goat, Citrus Segments, Frisse
Red Quinoa, Cauliflower, Braised Kale

Hot Food Station
Garlic Roasted Brussels Sprouts
Black Currant Sourdough Dressing
Buttermilk Whipped Potato
Butternut Squash Risotto
San Francisco Cippino
Bay Shrimp, Dungeness Crab, Mussels
Organic Chicken Braised in Red Wine
Smoked Bacon, Sonoma Mushroom, Pearl Onion

Carving Station
Slow Roasted Turkey
Sage Gravy, Cranberry Sauce
Rosemary Rubbed Leg of Lamb
Garden Rosemary Jus

Desert Station
French Apple Steusel Tart, Orange Caramel Flan, Gingerbread Cookies, Chocolate Meringue Gateau, Linzer Hazelnut Tart, Assorted Mini Petit Fours

Laurel Court New Year's Eve Menu

Amuse

Chicken Liver Pate
Walnut Toast Point, Quince Jam
Or
Beet Root Chutney
Cucumber Chip

1st Course

Dungeness Crab Bisque
White Sturgeon Caviar
Or
Butternut Squash Bisque
Roasted Apples

2ND Course

Baby Beets & Laura Chanel Goat Cheese
Seasonal Citrus Segments, Frisée
Or
Baby Greens
Vegetable Crudités, Pommery Vinaigrette
Intermezzo
Pickled Ginger Sorbet

3RD Course

Duet of Filet & Lobster Tail
Garlic Red Bliss Smashed Potato, Honey Glazed Baby Carrots
Or
Garbanzo Bean Stew
Mango Chutney, Frisée Salad

4th Course

Milk Chocolate Mousse Cake
Hazelnut Crunch, Salted Caramel Ice Cream

Crown Room New Years Eve Menu 2012

Amuse

Chicken Liver Pate Walnut Toast Point, Quince Jam
Silent Offering
Beet Root Chutney Cucumber Chip

2ND Course

Dungeness Crab Bisque Fresh Crab meat
Silent Offering
Butternut Squash Bisque Roasted Apples

3rd Course

Maine Lobster Peppercress, Tangerine, Vanilla, House Honey
Silent Offering
Roasted Kuri Squash Peppercress, Tangerine, Vanilla, House Honey

Intermezzo

Granny Smith Apple Sorbet

5th Course

Grass-Fed Filet Mignon, Braised Winter Greens, Zinfandel Jus
Or
Silent Offering
Potato Gnocchi Chanterelle Mushrooms, Sage Brown Butter, Shaved Reggiano

Pastry Chef's Selection of Petite Seasonal Cakes, Tarts & Confections