THE Fairmont SAN FRANCISCO

Mother's Day Brunch May 11, 2014

The Morning Bakery Baskets

Assorted Croissants, Muffins & Danish

Belgian Style Waffles

Northeast Maple Syrup, Whipped Cream, Strawberry Compote, & Bittersweet Chocolate

Sliced Seasonal Fruit, Melons & Berries

Test the Chef Omelet Station

House Smoked Salmon, Dungeness crab, Sonoma County Mushrooms, White Cheddar, Scallion,

Sweet Peppers, Sautéed Spinach, Ham, Chorizo, Tomatoes & Three Cheese Blend

Egg Beaters & Egg Whites also available

Smoked Bacon, Country Style Pork Sausage, & Aidell's Chicken Apple Sausage

Children's Corner

Carrot & Celery Sticks, Cherry Tomatoes & Buttermilk Ranch Dip

Crust-less Ham & Cheese Triangles, Classic PB & J Finger Sandwiches

Creamy Mac-n-Cheese

Mini Cheese Burgers, Breaded Chicken Fingers, Grilled Cheddar Cheese Sandwiches,

House Made Potato Chips

Assorted Mini Desserts, Chocolate Chip Cookies, Brownies & Rice Krispie Treats

Artisan Bread Display

Silver Dollar, Wheat, & Multigrain Rolls

Baguette, Olive, Herb & Ciabatta Loaves

Whipped Creamery Butter, Aged Balsamic Vinegar & Olive Oil

Chefs Farmers Market Stand

Organic Spring mix, Romaine Hearts, Baby Spinach, Baby Iceberg Wedges,

Little Gem & Baby Romaine

Crumbled Blue Cheese, Cured Olives, Sourdough Croutons, Tear Drop Tomatoes, Shaved Red Onion, Spiced

Garbanzo Beans, English Cucumber

House Made Dressings, Classic Caesar Dressing & Vinaigrette

Aged Balsamic Vinegar & Extra Virgin Olive Oil

Green & White Delta Asparagus

Confit Shallots, Prosciutto, Roasted Tomatoes & Pecorino

Grain Mustard Emulsion

Grilled Vegetable Antipasto

Zucchini, Eggplant, Marinated Mushrooms, Cipollini Onions, Artichokes, Bell Peppers,

Green Papaya & Cucumber Salad

Marinated Bay Scallops, Baby Shrimp, Fresh Mint & Lime

Scarlett Quinoa & Black Bean Salad

Charred Corn, Roasted Peppers & Cilantro Agave Vinigrette

Ahi Tuna Niçoise

Peruvian Blue Potatoes, Hard Boiled Egg, Green Beans & Heirloom Tomatoes

California's Cheese Presentation

Point Reyes Blue Cheese, Lamb Chopper, Mt. Tam Triple Cream Brie,

Cypress Grove Midnight Moon, Fiscalini Aged Cheddar

Dried Fruits, Rooftop Honey, Spiced Nuts & Crostini

Seafood, Sushi & Dim Sum

Marin County Tomales Bay Oysters on the ½ Shell

Horseradish Cucumber Mignonette, Classic Cocktail Sauce & Citrus Wedges

Poached Tiger Prawns, Cracked Crab Legs

White Wine, Garlic & Herb Steamed PEI Black Mussels

Wild Smoked Salmon & Rainbow Trout

Traditional Accompaniments, Crostini & Mini Bagels

Dim Sum Selection

BBQ Pork Buns, Vegetable Potstickers, Har Gow & Siu Mai

Assorted Nigiri Sushi & Maki Rolls

Pickled Ginger, Wasabi & Soy Sauce

Mom's Favorites

West Coast Seafood Chowder

Halibut, Salmon, Scallops, Cold Water Shrimp & Crab

CA Wild Sea Bass Fillet

Plum Tomatoes, Castelvetrano Olive Ragout & Melting Leeks

Portabella Mushroom Ravioli

Tomato Confit, Roasted Garlic, Arugula, Asiago & Extra Virgin Olive Oil

Sun Dried Tomato & Tarragon Stuffed Mary's Chicken Breast

Creamy Boursin Mac & Cheese Pearls

Ferry Building Market Vegetables

Sour Cream & Chive Whipped Yukon Gold Potatoes

From the Carving Boards

House Honey Glazed Baked Ham

Pineapple & Allspice

Gourmet Mustards

Maple Balsamic Glazed Cedar Planked Salmon

Tri Color Cabbage, Apple & Fennel Slaw

Smoked Paprika & Ancho Rubbed Slow-Roasted Ribeye

Sonoma Valley Pinot Noir Jus & Creamed Horseradish

Desserts

Executive Pastry Chef's Display of Traditional favorites & contemporary homemade Desserts, Sweet Treats & and Pastries