

The Fairmont San Francisco New Year's Eve Gala

Cancellations less than 72 hours prior to reservation will be charged 50% of the original booking.

Partygoers can celebrate New Year's Eve in style, beginning the evening at 7:00pm with appetizers in The Fairmont San Francisco's Pavilion Room and Rooftop Garden, followed by dinner in the Venetian Room and a performance by singer Antonia Bennett. As midnight nears guests will be whisked up to the Crown Room to enjoy dessert and a stunning backdrop of the City and Bay while dancing amidst the stars to the music of The Manhattan Towers. This party package includes a fabulous six-course menu paired with top-tier wines, a full bar, party favors and live music.

Six-Course Menu \$429 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

Laurel Court Restaurant & Bar

Become a part of the ongoing history of the iconic Fairmont San Francisco's Laurel Court and imagine the countless smiling faces that have "clinked" their champagne glasses here. Savor a five-course dinner, including a glass of champagne at midnight, while a jazz trio performs.

Seatings from 6:00-8:00pm & 8:30-10:30pm

Five-course: \$129 per adult, \$64.50 for children under 12, free for children under 5.

Wine pairing: \$30

(All prices plus tax and service)

Tonga Room & Hurricane Bar

Luau

Reservations from 6:30-8:30pm and 9:00pm-1:00am – 415-772-5204

Ring in 2014 in a tropical paradise! Tonga Room offers a decadent luau buffet package featuring a sumptuous buffet, party favors, Mai Tai toast at midnight and dancing to The Island Groove band.

First seating: \$109 per adult - \$54.50 children under 12

Second seating: \$159 per adult - \$79 children under 12

(All prices plus tax and service).

Tiki Lounge Party from 6:00pm-1:00am

Cover Charge: \$30 per person, includes dancing, party favors and a champagne or Mai Tai toast at Midnight. An a la carte cocktail and appetizer menu will also be available.

New Year's Eve

Tonga Room & Hurricane Bar

First seating: \$109 per adult - \$54.50 children under 12
Second seating: \$159 per adult - \$79 children under 12
(All prices plus tax and service).

Raw Kushi Oysters with Rice Wine Mignonette & Wasabi Tobikko

Coconut Poisson Cru

Walu, Sweet & hot peppers, lime juice and coconut water in a coconut shell

Tropical green salad

Toasted macadamia nuts, shredded carrots, pickled peppers, miso vinaigrette & Crispy Wontons

Kona Baby Back Ribs

Fresh Tuna "tacos"

Hard wonton shells, sriracha mayonnaise, cilantro, peppers & pickled cabbage

Sichuan pepper corn-dusted steamed soybeans

Salt and Pepper prawns on sugarcane skewers

Kung Pao Tofu

Saimin Noodles with Wild Mushrooms & bean sprouts

Mushroom soy

Steamed ono wrapped in banana leaf with honey-soy vinaigrette & ginger

Taro spring rolls with Tonga sauce

Whole Roasted 3 day hoisin brined Berkshire pig

French bread & Tropical fruit stuffing, sweet molasses glaze & Apricot-Star Anise Compote

Smoked Chicken & Sweet Potato Hash

Tropical Lobster Thermidor

Steamed Lobster, in the shell with a coconut milk sauce, sweet chili peppers, mango & toasted Hawaiian bread crumbs

Assorted hand-rolled Japanese delicacies including tuna, salmon, amber jack & hamachi

With all the accompaniments

Crown Room

\$429 per person, plus tax and service

Warm Canapés

Devils on Horseback

Medjool Dates, Lamb Bacon, Harley Farm's Goat Cheese

Short Rib & Bricole

House made F1 Steak Sauce

Mary's Chicken Ballontine Bite

Point Reyes Blue Cheese

Cold Canapés

Slow Roasted Heirloom Tomato Martini

Castelvetrano Olives, Tomato Tartare, Grey Goose & Goat Cheese Snow

Bresola Cornette

Gorgonzola & Black Mission Fig

Semi Cured Santa Barbara Salmon

English Pea Griddle Cake, Quail Egg & Crème Fraiche

Chef's Amuse Bouche

Jerusalem Artichoke Bisque

Sonoma Valley Mushrooms, Seared Sea Scallop & Porcini Oil

Lobster Cocktail

Satsuma Sea Salt Meringue, Green Peas & Crones

Rooftop "Float"

Honey Seltzer, Meyer Lemon Sorbet & Pomegranate Foam

Wellington Revisited

Matsutake Puree, "Foie Gras of the Sea", Winter Truffle & Puff Pastry

Cheese

artisanal seasonal cheese selection, homemade fruit jams, candied nuts, grapes & fresh bread

Executive Pastry Chef's Death by Chocolate Display

Laurel Court Restaurant & Bar

Five-course: \$129 per adult, \$64.50 for children under 12, free for children under 5.

Wine pairing: \$30

(All prices plus tax and service)

Amuse Bouche

Cured Arctic Char, baby leek soubise, blood orange & tarragon

Roasted Chestnut Bisque, black truffle, crispy Brussels sprouts

Red Hills Farm Egg Custard, tellicherry black pepper, uni cream, caviar

Local Dungeness Crab Ravioli, sauce vin jaune, chervil

Slow Roasted Prather Ranch Filet Mignon, oxtail crepinette, celery root puree, ruby port shallots

Executive Pastry Chef's NYE Chocolate Surprise