Wedding MENU

TASTING OPTIONS

THE Fairmont
SAN FRANCISCO

STARTER COURSES

Please make your tasting selections from the following menu and
submit to your catering manager 2 weeks prior to tasting date.
Select three starters (appetizers, soups, salads), three entrée courses,
three desserts and three wedding cake combinations.
Your tasting will be prepared for a total of four guests.

APPETIZERS

Selecting an appetizer will incur a surcharge of $5.00 per person

Seared Ahi Tuna

Kaffir Lime Dust, Seasonal Fruit Salsa, Thai Chili Aioli

Grilled Vegetables Mosaic

Goat Cheese, Smoked Tomato Vinaigrette, Mushroom-Artichoke Salad
Balsamic Vinegar and Terrace Herb Oil

Shrimp Cocktail

Spicy Cocktail Sauce, Fruit Salsa, Radish & Fennel Salad

Seafood Sampler

Sea Scallop, Smoked Salmon, Crab Claw, Petite Shrimp Salad
Cucumber Carpaccio, Scarlet Quinoa Salad

Duck Tasting

Smoked Duck Breast with Duck Rillette, Baby Organic Lettuce
Shaved Beet, Orange-Ginger Glaze, Cracked Pepper Straw

Sonoma County Mushroom Ravioli

Sautéed Organic Mushrooms, Fresh Tomatoes
Fiscalini Cheddar Cheese with Balsamic Drizzle and Herb Oil

Pan Seared Crab Cakes

Sweet Yam and Chive Puree, Charred Red Pepper Coulis, Skyhawk Lemon Oil

STARTER COURSES

SOUPS AND BISQUES

Asparagus Bisque
Smoked Red Onions, Lemon Crème Fraiche

Tomato and Gin Soup
Fresh Chive and Crème Fraiche

Five Legume Minestrone
Rich Tomato Broth and Terrace Basil

Maple Roasted Butternut Squash & Apple Bisque
Caramelized Squash, Cider Drizzle

White Bean & Truffle Soup
Garden Chives, Duck Confit and Poached Pear

Sweet Corn Veloute
Dungeness Crab, Roasted Corn, Dried Tomatoes, Saffron

California Field and Forest Mushroom Chowder
Finished with Marshall Farms Honey and White Truffle Oil

SALADS

Mixed Green
Sun Dried Fruit, Orange Segments, Apricot-Sherry Vinaigrette

Arugula
Jicama, Orange Segments, Hazelnuts and Cilantro-Lime Vinaigrette

Spinach
Roasted Pears, Candied Walnuts, Goat Cheese and Balsamic Maple Vinaigrette

Romaine Lettuce
Parmesan Cheese, Croutons, Garlic and Lemon Dressing

Wedge
Iceberg, Bleu Cheese, Apple-Smoked Bacon, Scallions and Buttermilk Dressing

Poached Pear with Baby Arugula
Point Reyes Blue Cheese, Candied Pecans and Raspberry Vinaigrette

ENTRÉE COURSES

All entrées served with fresh seasonal vegetables

FISH & POULTRY ENTRÉES

Chicken Supreme Wrapped with Pancetta
Vegetable Ratatouille, Crispy Polenta

Pan Roasted Chicken Supreme
Fresh Sage, Natural Jus, Rosemary-Roasted Potatoes

Roasted Half Game Hen
Fingerlings, Fig-Pecan Glaze, Natural Riesling Jus

House Honey-Lacquered Chicken Supreme
Apple & Sage-Port Jus, Wild Rice and Barley Risotto

Pistachio Crusted Pacific Sea Bass
Lobster Scallion Sauce, Asparagus Lemon Risotto

Citrus Glazed Pacific Sturgeon
Sweet Yam - Ginger Puree, Meyer Lemon and Champagne Emulsion

Sautéed Rainbow Trout
Tamarind-Honey Glazed, Scarlet Quinoa, Red Grapefruit and Ginger Emulsion

MEAT ENTRÉES

Beef Tenderloin Au Poivre
Caramelized Onion Gratin Potato, Brandy-Mustard Sauce

Ancho-Rosemary Rubbed Beef Tenderloin
Sonoma Mushrooms Point Reyes Bleu Cheese Polenta, Cabernet Veal Glaze

Pacific Sea Salt Rubbed Sirloin
Roasted Sweet Yam "Anna," Natural Garden Rosemary Pan Jus

Garden Herb Crusted Colorado Rack of Lamb
Gorgonzola Gratin Potato, Port Wine Reduction

Stone Valley Ranch Bone-in Pork Loin Chop
Cane Sugar Rubbed, Natural Jus, Yam-Ginger Mash

Grilled Veal Chop
Parmesan & Rosemary Risotto, Wild Mushroom Sauce

ENTRÉE COURSES

DUET ENTRÉES

Duet of Beef and Fresh Arctic Char
Sonoma Cabernet Demi Glace, Marbled Potatoes

Grilled Beef Tenderloin & Lobster Tail
White Cheddar Mash Potato, Madeira Jus

Seared Sea Scallop & Prawns
Caramelized Fennel & Saffron Orzo Risotto, Smoked Tomato Bisque

Grilled Beef Tenderloin & Gulf Coast Shrimp
Red Wine Shallot Mash, Mushroom and Terrace Rosemary Jus

Terrace Herb Crusted Beef Filet & Maple Glazed Quail
Crushed Fingerling Potato, Citrus Honey Jus

VEGETARIAN ENTRÉES

Truffle Risotto with Assorted Wild Mushrooms
Grilled Asparagus, Tomatoes and Port Wine Reduction

Sesame Crusted Eggplant
Grilled Vegetables, White Bean Cassoulet and Tomato Coulis

Coconut Curried Garbanzo Bean Stew
Slow Roasted Eggplant, Mango Preserves

DESSERT COURSES

DESSERTS

Coconut Cream Dome
Vanilla Candied Pineapple, Caramel Rum Sauce

Pistachio Financier
Bittersweet Chocolate Sauce, Nut Butter Cake

Vanilla Bean – White Chocolate Bavarian
Orange Sable Cookie, Raspberry Coulis

Dark Chocolate Mousse Crunch
Hazelnut Crunch, Dark Ganache

Florida Key Lime Bar
Blackberry Glazed Key Lime Cream, Mixed Red Berries

Pecan Tart
Rosemary Candied Pecans, Nob Creek Bourbon Anglaise

White Chocolate Brandied Cherry Martini
White Chocolate Mousse with Brandied Cherry Sauce

Meyer Lemon Cheesecake
Berry Center, White Glacage, Blueberry Compote

Lemon Meringue Tart
Shortbread Crust, Torched Meringue

Tiramisu
Espresso Sponge, Mascarpone Cream

Gluten Free Peach Melba Martini
Oven Roasted Peaches, Melba Sauce, Cream and Candied Almonds

Caramel Cinnamon Flan
Crème Fraiche Chantilly, Berry Salsa

Strawberry Shortcake
Pound Cake, Local Strawberries, Cream and Strawberry Sauce

Cranberry White Chocolate Bread Pudding
Cranberry Custard, Grand Marnier Crème Anglaise

Bittersweet Chocolate Raspberry Torte
Flourless Chocolate Sponge, Chocolate Ganache, Raspberry Jelly

DESSERT COURSES

WEDDING CAKES

Raspberry White Chocolate
Chambord Soaked Vanilla Sponge, White Chocolate Mousse, Fresh Raspberries

Death by Chocolate
Devil's Food Cake, Decadent Chocolate Fudge Filling

Lemon Poppy Seed Sponge Cake
Lemon Curd with Fresh Blueberries

Dark Chocolate Berry
Pastry Cream Filling, Seasonal Mixed Berries, Chocolate Mousse, Devil's Food Cake

Red Velvet
Cream Cheese Icing, Vanilla Bean Soaked

Strawberry Vanilla Bean
Fresh Strawberries, Pastry Cream, Vanilla Bean Sponge

Customize Your Flavor Combinations:

CAKE FLAVORS:

Devil's Food Cake

Poppy Seed

Vanilla Bean Sponge

Carrot Cake

Red Velvet

Soak your cake in Chambord, Frangelico, Amaretto, Grand Marnier, Espresso, Rum Kahlua, Vanilla Bean or Framboise Syrup

FILLINGS:

Fudge Filling

Orange Mousseline

White or Dark Chocolate Mousse

Pastry Cream

Lemon Curd

Vanilla Bean Mousseline

Cream Cheese

Gianduja

EXTRA FILLING ADDITIONS:

Fresh Strawberries, Raspberry Jam, Coconut, Toasted Almonds, Raspberries
Orange Marmalade, Apricot Jam, Mixed Berries