Santé
RESTAURANT

2012 Christmas Buffet Menu

Tuesday, December 25, 2012, 2:00-8:00 pm

Appetizers

Jumbo Shrimp Cocktail with Classic Cocktail Sauce, Fresh Lemon Wedges

House Made Pâté de Campagne, Country Pork Terrine
wrapped in Hobbs Applewood Smoked Bacon Cornichons, Whole Grain Mustard, Pickled Red Onions

Home Made Seafood Terrine with Fresh Salmon, Red Snapper and John Dory, Sauce Gribiche
Terrine of Organic Rabbit Rilettes
Pâté en Croute
Mary's Organic Chicken and Fines Herbes Mousse with French Poached Prunes

Assorted Charcuteries and Antipasti
Sopprocetta Rosette de Lyon, Coppa, Salami, Jambon de Paris, Prosciutto di Parma and Mortadella, Pickled and Marinated Vegetables

Assorted Local and Imported Artisan Cheeses served by our Maitre Fromager
Fiscalini Cheddar, Humboldt Fog, Rouge et Noir Brie, Boerenkaas Aged Gouda, Points Reyes Blue, Abbaye de Belloc, La Tur, Brillant-Savarin Triple Cream Brie, Roquefort, Reblochon de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmody, Vella Dry Jack, Valencay, St. Maure de Touraine, Redwood Hills Crotin, Montbriac, Fourme d' Ambert
Served with Olive Oil Crostini and Artisanal Breads, Macerated French Apricot and Prunes.

Smoked and Cured Fish

Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Rainbow Trout Salad, Smoked Wild Sturgeon, Bagels, Cream Cheese, Capers, Red Onion, Crème Fraîche and Lemon Wedges

American Transmountanus Salmon and Trout Caviars served with Toast Points and Buck Wheat Blinis

Salads

Classic Caesar Salad with Creamy Parmesan Dressing, Garlic Croutons, Shaved Reggiano
Marinated Heirloom Beet Salad, Shallot Vinaigrette
Salad of Belgian Endives and Frisée, Fuyu Persimmon, Candied Walnuts and Pomegranate Vinaigrette
Yellow Wax Bean and Green Bean Salad
Hearts of Palm with Winter Citrus and Mâche Lettuces
Bay Shrimp Louis - Fresh Bay Shrimp served with Crisp Butter Lettuce, Brioche Croutons and Classic Louis Dressing
Roasted Fingerling Potato Salad with King Richard Leeks and Whole Grain Mustard Vinaigrette

Carving Stations

Roasted All Natural Goose, Spiced Cranberry, Apple and Raisin Relish
Niman Ranch Steamship Round of Beef with Horseradish Cream Sauce, Natural Au Jus and Assorted Mustards
Glazed "Berkshire" Ham

Entrees

Organic Artichoke Ravioli with Preserved Meyer Lemon Cream Sauce
"Loch Duart" Salmon with Dungeness Crab and a Sorrel Beurre Blanc Sauce
Escargots Bourguignon with Forest Mushrooms, Garlic Confit, Crispy Parsley, Mushroom Emulsion
Crispy Puff Pastry
Sonoma Liberty Duck Confit Cassoulet with Garlic Saucisson, Hobbs Bacon, Tarbais Beans

Vegetables and Side Dishes

Yukon Gold Dauphinoise Potatoes, Roasted Mixed Root Vegetables - Parsnip, Carrots, Onions and Rutabaga, Caramelized Brussels Sprouts with Pancetta, Glazed Petit Pois and Pearl Onions, Tomato and Fennel Bulb Gratin with Pine Nuts and Brioche Crumbs

Assortment of Organic Wood-Fired Baked Artisanal Breads
Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

Desserts

Bûche de Noël, English Toffee and Chocolate Bread Pudding, Bartlett Pear Clafoutis, Black Forest Cake with Brandied Griottines Cherries, Chestnut and Hazelnut Macaroons, Passion Fruit Cheesecake, Pistachio Terrine, Opera Cake, Tahitian Eggnog Crème Brûlée, Citrus "Martini", Peanut Butter Crisp with Salted Caramel Mousse, Braeburn Apple and Cranberry Tartlet, "Candy Cane" Macaroons, Mini Spiced Chocolate Cupcakes, Orange and Cardamom Financiers, "Valrhona" Milk Chocolate Fondant on Brownie Biscuit, Apricot and Almond Chocolate Dipped Biscotti, Espresso and Cardamom Pot de Crème, Chocolate and Chestnut Tartlet with "Fleur de Sel", Lemon Bars with Whipped Crème Fraîche, Bananas Foster prepared to order

$99 per person, $49.50 for children 5-12 years, complimentary for children 4 and under. Gratuity and sales tax not included.

For reservations please phone 707-939-2415

THE Fairmont
SONOMA MISSION INN & SPA