Santé
RESTAURANT

Christmas Buffet Menu

Wednesday, December 25, 2013, 2:00-8:00 pm
Live Entertainment

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

Pâté de Canard en Croûte
Liberty Duck and Organic Pork Terrine Baked in a Pastry Crust, Madeira Gelée and Pistachios

Wild Pacific Salmon and Braised Leek Terrine with Black Truffle Vinaigrette

Assorted Fra'Mani Charcuteries
Sopressata, Spicy Cappicola, Salami Gentile, Salami Piedmontese, Salami Picante, Salami Rossa,
Mortadella, Lonza, Rosemary Ham served with House Made Picked Vegetables

Assorted Local and Imported Artisan Cheeses served by our Maître Fromager
Fiscalini Cheddar, Humboldt Fog, Rouge et Noir Brie, BoerenKaas Aged Gouda, Point 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

California Transmountanus Salmon and Trout Caviars served with Toast Points and Buckwheat Blinis

Salads
Classic Caesar Salad with Creamy Parmesan Dressing, Garlic Croutons, Shaved Reggiano

Marinated Winter Root Vegetables
Toasted Pumpkin Seed Vinaigrette, Mâche Lettuces

Belgian Endives and Frisée
Fuyu Persimmon, Candied Walnuts and Pomegranate Vinaigrette

New Ambrosia Salad
Arugula, Winter Citrus, Avocado, English Cucumber
Buttermilk and Coconut 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

Chef de Cuisine – Andrew Cain, Executive Chef – Bruno Tison, Pastry Chef – Dave Blom

For reservations please phone 707-939-2415

THE Fairmont
SONOMA MISSION INN & SPA

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Entrees

Macaroni and Cheese Gratin with Black Truffle
"Hobbs" Bacon, Fontina Cheese Sauce, Crispy Bread Crumbs

"Loch Duart" Salmon with Dungeness Crab and Bay Shrimp "Newburg"

Braised Veal Sweetbreads
Meyer Lemon Confit, Crispy Capers, Meyer Lemon Suprême Sauce

Roasted "Mary's" Free Range Game Hens
Wild Rice, Shittake Mushroom and Green Onion Pilaf
Natural Poultry and Sage Jus

Vegetables and Side Dishes

Yukon Gold Dauphinoise Potatoes
Roasted Mixed Root Vegetables - Parsnip, Carrots, Onions and Rutabaga
Caramelized Brussels Sprouts with Pancetta, Cauliflower and Broccoli with Fiscalini Cheddar Mornay Sauce
Braised Red Cabbage with Apple and Organic Cider Vinegar

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

Desserts

Mulled Wine Chocolate Bombe
Milk Chocolate Chestnut Bûche de Noël
Eggnog Cheesecake, Nutmeg Dusted White Chocolate
Marron Glacé Crêpes Mille Feuille
Gingerbread Spiced Kouglof
Maple Sugar Three Nut Tart
Raspberry Linzer Torte
Cranberry and Red Currant Bavarois Torte
Crushed Clove and Pear Frangipane Tart
Candy Cane Verrine, Crushed Pfeffernüsse
Valrhona Equatoriale Chocolate Pots de Crème, Toasted Marshmallow
Orange Zest Calissons d'Aix
Holiday Almond Petits Gâteaux
Pine Nut Caramel Tosca
Pecan Nutmeg Snowball Sandies
Pistachio Salambos
Lilliput Stollen
Chocolate Dipped Strawberry Croquembouche
Candied Popcorn Chocolate Bark
Red Velvet, Pistachio and Gingerbread Chocolate Macaroon
Green Apple, Morello Cherry, Sugar Plum Pâte de Fruits

Chef de Cuisine – Andrew Cain, Executive Chef – Bruno Tison, Pastry Chef – Dave Blom

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

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