LIFESTYLE CUISINE PLUS BREAKFAST

Monday-Friday 6:00 am to 11:00 am
Saturday and Sunday 6:00 am to Noon

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness

DASH/HEART HEALTHY

HOUSE-MADE GRANOLA WITH DRIED FRUIT	$8.50
FRESH SEASONAL FRUIT AND BERRIES	$16.50
FARMER'S MARKET OMELET - Organic Egg Whites & Fruit	$16.50

DIABETIC

APPLES, STRAWBERRIES, LOW-FAT YOGURT WITH BIRCHER MUESLI	$8.50
FRUIT SALAD WITH COTTAGE CHEESE	$10.50
STEEL-CUT OATMEAL WITH BERRIES AND LOW-FAT MILK	$10.50

RAW

SMOOTHIE -FRESH BERRIES, MINT, TOASTED ALMOND	$8.50
PINEAPPLE, BANANA AND COCONUT MILK SMOOTHIE	$8.50
FRESH SEASONAL FRUIT AND BERRIES	$16.50

GLUTEN-FREE

MUSHROOM AND SPINACH OMELET - Jack Cheese, Breakfast Potatoes	$16.50
GLUTEN-FREE BREAKFAST BURRITO Scrambled Eggs, Caggiano Ham, California Cheddar Cheese	$16.50
NEW YORK STEAK - Two Scrambled Egg Whites, Gluten-Free Toast	$19.50

VEGAN

STEEL-CUT OATMEAL WITH BERRIES AND NATURAL VANILLA SOY MILK	$10.50
TOFU AND VEGETABLE SCRAMBLE - Avocado, Salsa Fresca	$15.50
BLACK BEAN AND TOFU SCRAMBLE BURRITO - Avocado, Salsa Fresca	$16.50

MACROBIOTIC

MUSHROOM MISO SOUP WITH SAUTÉED CABBAGE AND RAISINS	$10.50
ORGANIC TOFU SCRAMBLE WHOLE GRAIN WRAP Black Turtle Beans, Scallions, Red Radish, Broccoli	$15.50

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.

20% Service Charge and Sales Tax added to all orders
A Delivery Charge of $5.00 is applicable to all orders

THE Fairmont
SONOMA MISSION INN & SPA

LIFESTYLE CUISINE PLUS LUNCH & DINNER

Monday-Friday 11:00 am to 11:00 pm
Saturday and Sunday Noon to 11:00 pm

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness

DASH/HEART HEALTHY

Appetizers

HEARTY CHICKEN NOODLE SOUP — CUP $7.00/BOWL $9.00

CHILLED STEAMED PRAWN Cocktail Sauce and Fresh Horseradish — $18.50

Entrées

POACHED FILET OF "LOCH DUART" SALMON — $24.50
Steamed Broccoli and Green Beans, Fresh Tomato Salsa

ROASTED ORGANIC CHICKEN BREAST — $23.50
Sautéed Spinach, Organic Mushrooms, Natural Jus

Dessert

VANILLA AND PINK PEPPERCORN POACHED PINEAPPLE — $10.50
Passion Fruit Sorbet, Oat Crumble

DIABETIC

Appetizers

SONOMA ORGANIC MIXED FIELD GREENS — $11.00
Cherry Tomatoes, English Cucumbers, Shaved Red Onions
Citrus and Extra Virgin Olive Oil Vinaigrette

WOOD-FIRED OVEN KALAMATA OLIVE FLAT BREAD — $15.50
"Point Reyes" Blue Cheese

Entrées

GRILLED SHRIMP AND VEGETABLE WRAP — $18.50
Organic Wheat Flour Tortilla, Avocado, Baby Greens, Fresh Salsa

SAUTÉED FILET "FISH OF THE DAY" — $24.50
Short Brown Rice, Sautéed Baby Spinach, Fresh Lemon

Dessert

FRESH FRUIT SALAD — $10.50
Minted Agave-Orange Syrup

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THE Fairmont
SONOMA MISSION INN & SPA

LIFESTYLE CUISINE PLUS LUNCH & DINNER

Monday-Friday 11:00 am to 11:00 pm
Saturday and Sunday Noon to 11:00 pm

RAW

Appetizers

SONOMA ORGANIC MIXED FIELD GREENS $11.00
Cherry Tomatoes, English Cucumbers, Shaved Red Onions,
Citrus and Extra Virgin Olive Oil Vinaigrette

Entrées

CABBAGE AND GRANNY SMITH APPLE SALAD $11.50
Red Onion, Fresh Cilantro, Papaya, Red Bell Peppers,
Apple Cider Vinaigrette

Dessert

FRESH FRUIT SALAD $10.50
Minted Agave-Orange Syrup

GLUTEN-FREE

Appetizers

STEAMED WHOLE ARTICHOKE $11.50
Lemon Dijon Mustard, Mâche Lettuce

BABY SPINACH SALAD $11.50
Granny Smith Apple, Red Onion, Candied Pecans, Goat Cheese,
Honey Balsamic Vinaigrette

Entrées

GRILLED FILET OF "LOCH DUART" SALMON $24.50
Sonoma Organic Baby Green Salad of Cherry Tomatoes, English Cucumbers,
Shaved Red, Onions, Citrus and Extra Virgin Olive Oil Vinaigrette

SEARED FILET MIGNON $30.50
Yukon Gold Garlic Mashed Potatoes, Glazed Blue Lake Beans, Asparagus,
Baby Carrots

Dessert

TRIPLE CHOCOLATE SEMIFREDDO $10.50
Hazelnut Biscuit, Resort-Harvested Honey-Berry Compote

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Monday-Friday 11:00 am to 11:00 pm
Saturday and Sunday Noon to 11:00 pm

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VEGAN

Appetizers

STEAMED WHOLE ARTICHOKE $11.50
Garbanzo Hummus, Mâche Lettuce

BABY SPINACH SALAD $11.50
Granny Smith Apple, Red Onion, Candied Pecans
Balsamic Extra Virgin Olive Oil Vinaigrette

Entrées

MARGHERITA FLATBREAD Fresh Basil and Tomatoes $15.50

ROASTED VEGETABLE WRAP $16.50
Organic Wheat Flour Tortilla, Avocado, Baby Greens, Fresh Salsa

Dessert

FRESH FRUIT SALAD $10.50
Minted Agave-Orange Syrup

MACROBIOTIC

Appetizers

"GOMA WAKAME" SEA SALAD $11.50
Sesame Sea Weed, Organic Soba Buckwheat Noodles, Black Bean Paste Vinaigrette

MISO AND SEAWEED SOUP $10.50
Organic Tofu, Green Cabbage, Organic Mushrooms, Red Bell Peppers, Cilantro

Entrée

STEAMED "FISH OF THE DAY" $24.50
Short Grain Brown Rice, Vegetable Ratatouille, Sweet & Sour Sauce

Dessert

VANILLA AND PINK PEPPERCORN POACHED PINEAPPLE $10.50
Passion Fruit Sorbet, Oat Crumble

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THE Fairmont
SONOMA MISSION INN & SPA

BREAKFAST

Monday-Friday 6:00 am to 11:00 am
Saturday and Sunday 6:00 am to Noon

THE WINE COUNTRY BREAKFAST $21.00
Organic Irish Oatmeal with Raisins and Brown Sugar. Served with Seasonal Fruit, Toast, Orange or Grapefruit Juice and Coffee or Tea

FITNESS CONTINENTAL $21.00
Two Freshly Baked House-Made Muffins, Fresh Seasonal Fruit and Berries, choice of Non-Fat Yogurt or Low-Fat Cottage Cheese, Orange or Grapefruit Juice and Coffee or Tea

AMERICAN BREAKFAST $23.00
Two Organic Eggs with choice of Bacon, Ham, or Sausage. Served with Oven-Roasted Potatoes, Toast, Orange or Grapefruit Juice and Coffee or Tea

SONOMA MISSION HUEVOS RANCHEROS $24.00
Two Organic Sunny-Side Up Eggs, Caggiano Chorizo Links, Black Beans, Cheddar Cheese and Organic Corn Tortillas. Served with Salsa Fresca, Guacamole, Sour Cream, Orange or Grapefruit Juice and Coffee or Tea

Choice of toast: Whole Wheat, Sourdough, Rye, Multigrain or English Muffin

SPECIALTIES AND LOCAL FAVORITES

BIG 3 BREAKFAST $15.50
Two Organic Eggs, Breakfast Potatoes and choice of Bacon, Caggiano Sausage or Ham, choice of Toast

CALIFORNIA SCRAMBLE $16.50
Ham, Onion, Tomato, Sour Cream, Avocado, Cheddar Cheese with Breakfast Potatoes and Toast

MUSHROOM AND BABY SPINACH OMELET $16.50
Three Organic Eggs, Sonoma Jack Cheese, Breakfast Potatoes, Toast

BOYES HOT SPRINGS BREAKFAST BURRITO $16.50
Scrambled Organic Eggs, Ground Chorizo, Cheddar Cheese and Roasted Potatoes

CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS, FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Consumer Risk Advisory Warning by Sonoma Food Safety - consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Please consult a physician before regularly consuming raw or undercooked foods such as eggs, poultry, meat, fish and shellfish.

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BREAKFAST

Monday-Friday 6:00 am to 11:00 am
Saturday and Sunday 6:00 am to Noon

SPECIALTIES AND LOCAL FAVORITES

"JALISCO" VEGETARIAN CHILAQUILES $16.50
Two Organic Sunny-Side Up Eggs, Melted California Cheddar Cheese, Red Onions, Cilantro, Avocado, Salsa Fresca and Sour Cream over Pan-Fried Corn Tortilla Chips with Red Sauce

TOFU SCRAMBLE $15.50
Organic Tofu, Green Onions, Tomato, Avocado and Seasonal Fresh Fruit (Vegan, no eggs)

FARMER'S MARKET OMELET $16.50
Organic Egg Whites, Zucchini, Green Onions, Tomatoes, Mushrooms, Spinach and Parmesan Cheese. Served with Seasonal Fresh Fruit, Toast

SONOMA MISSION HUEVOS RANCHEROS $16.50
Two Organic Sunny-Side Up Eggs, Caggiano Chorizo Links, Black Beans, Cheddar Cheese, Organic Corn Tortillas, Salsa Fresca, Guacamole, Sour Cream

TRADITIONAL EGGS BENEDICT $16.50
Poached Organic Eggs, Hollandaise Sauce, Smoked Ham on an English Muffin. Served with Roasted Potatoes

BREAKFAST TOFU BURRITO $15.50
Whole Wheat Wrap, Green Onions, Red Radish, Black Beans, Steamed Broccoli (Vegan, no eggs)

DUNGENESS CRAB BENEDICT $17.50
Poached Organic Eggs, Crabmeat, Wilted Spinach, Tomato, Hollandaise Sauce and Roasted Potatoes

CATSKILL DOUBLE SMOKED SALMON $17.50
Toasted New York Style Bagel, Cream Cheese, Capers, Red Onion and Lemon WEDGE

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THE Fairmont
SONOMA MISSION INN & SPA

BREAKFAST

Monday-Friday 6:00 am to 11:00 am
Saturday and Sunday 6:00 am to Noon

FRESH FROM THE GRIDDLE

BUTTERMILK PANCAKES (three pieces) with Pure Vermont Maple Syrup and Fresh Strawberries	$12.50
TRADITIONAL BELGIAN WAFFLES with Fresh Strawberries, Whipped Cream, Powdered Sugar	$12.50
SOURDOUGH FRENCH TOAST (three pieces) with Pure Vermont Maple Syrup and Fresh Strawberries	$13.50
FAMOUS APPLE-OAT CAKES (three pieces) with Caramelized Apples and Crème Fraîche	$13.50
LEMON COTTAGE CHEESE PANCAKES (three pieces) with Lemon Confit and Crème Fraîche	$15.50

ON THE SIDE AND ON THE GO

ROASTED POTATOES Caramelized Onions, Bell Peppers	$5.50
FRESH GRAPEFRUIT	$5.50
APPLEWOOD SMOKED BACON OR SMOKED HAM	$6.50
CAGGIANO CHICKEN APPLE OR MAPLE-PECAN PORK SAUSAGE	$6.50
TWO ORGANIC EGGS Prepared your way	$7.50
ORGANIC FRENCH-STYLE ARTISAN SAINT BENOÎT YOGURT	$8.50

Please ask about our daily selections

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THE Fairmont
SONOMA MISSION INN & SPA

BREAKFAST

Monday-Friday 6:00 am to 11:00 am
Saturday and Sunday 6:00 am to Noon

ON THE SIDE AND ON THE GO

BOWL OF CEREAL $6.50
Assorted Kellogg's Cereals

OLD-FASHIONED IRISH OATMEAL $8.50
Raisins, Walnuts and Brown Sugar

LOW-FAT BIRCHER MUESLI $8.50
House-Made with Non-Fat Yogurt, Strawberries and Granny Smith Apples

HOUSE-MADE GRANOLA $8.50
With your choice of Milk

NATURAL LOW-FAT PLAIN YOGURT $10.50
Fresh Seasonal Berries

FRESH BAKERY BASKET $14.50
Croissant, Scone, Freshly Baked Muffin, Butter and Jams

FRESH SEASONAL FRUIT PLATE $16.50
Pineapple, Honeydew, Cantaloupe, Watermelon, Orange, Banana, Berries, Granny Smith Apple (seasonal availability)

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THE Fairmont
SONOMA MISSION INN & SPA

FAIRMONT TO GO

Please allow one hour preparation time

Every order includes three Sonoma cheese selections, Evian water, "Kettle" potato chips, Wine Country map and a choice of salad, sandwich and dessert.

WINE COUNTRY PICNIC

$40.00 per person

SALADS

SONOMA ORGANIC GREENS SALAD
House-Made Citrus Vinaigrette, Cherry Tomatoes, Cucumbers, Red Onions
or
CAESAR SALAD
Scallions, Anchovies, Garlic Sourdough Croutons, Parmesan Cheese

SANDWICHES

FAIRMONT SONOMA MISSION INN TRIPLE-DECKER CLUB SANDWICH
Smoked Turkey, Honey-Roasted Ham, Bacon, Lettuce, Tomato, Avocado, Whole Wheat Bread
or
SHRIMP AND VEGETABLE WRAP
Roasted Vegetables, Avocado and Salsa Fresca
or
GRILLED STEAK SANDWICH
Baby Spinach, Tomatoes, Chipotle Aïoli and Mozzarella on Country Bread

DESSERT

FRESHLY BAKED COOKIES
or
GHIRARDELLI MILK CHOCOLATE BAR
or
SEASONAL FRUIT

Our Concierge staff will be more than happy to help you choose the perfect site for your Wine Country picnic. Please phone the Concierge at in-house extension 2407.

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THE Fairmont
SONOMA MISSION INN & SPA

LUNCH

Monday-Friday 11:00 am to 5:30 pm, Saturday and Sunday Noon to 5:30 pm

APPETIZERS

FRIED CORNMEAL CRUSTED CALAMARI $12.50
Thai Sweet-Hot and Marinara Sauces, Fresh Lemon

SPICY BUFFALO CHICKEN WINGS (ten pieces) $12.50
with "Point Reyes" Blue Cheese Dipping Sauce

SONOMA FARMER'S CHEESE PLATE $15.00
Three Assorted Local and Imported Cheeses, Roasted Marcona Almonds, Macerated Apricot and Fig

AHI TUNA TARTARE $17.00
Sourdough Crostini, Capers, Shallots, Fresh Herbs, Dijon Mustard

STEAMED PRAWN COCKTAIL (six large pieces) $18.50
Horseradish Cocktail Sauce, Fresh Lemon

SOUP AND SALADS

HEARTY CHICKEN NOODLE SOUP CUP $7.00/BOWL $9.00

CLASSIC FRENCH ONION SOUP $10.50

CAESAR SALAD $11.00
Scallions, Anchovies, Garlic Sourdough Croutons, Parmesan Cheese

SONOMA ORGANIC GREENS (FRISÉE, MÂCHE, LOLLO ROSSO) $11.00
Cherry Tomatoes, Cucumber, Red Onion, House-Made Citrus Vinaigrette

BABY SPINACH SALAD $11.50
Granny Smith Apple, Red Onion, Candied Pecans, Goat Cheese, Honey Balsamic Vinaigrette

Add Grilled Chicken for $6.50 or Grilled Prawns for $8.50 to any salad

WOOD-FIRED OVEN PIZZAS

Made with Organic Flour. *Extra Toppings $2.50 each*

THREE CHEESE - Mozzarella, Parmesan, California Cheddar Cheeses $14.50

CLASSIC MARGHERITA - Fresh Tomato, Basil, Mozzarella $15.50

SONOMA DUCK CONFIT - Roasted Bell Peppers, Leeks, Olives, "Sebastopol" Organic Mushrooms, "Fiscalini" Cheddar Cheese, Tomato Sauce $16.50

PIZZA AND GREENS – Red Onions, Portabella Mushrooms, Baby Spinach, Avocado, Crushed Red Peppers, Tomato Sauce topped with Organic Mixed Greens and Citrus Vinaigrette $17.50

VEGETARIAN - "Sebastopol" Wild Mushrooms, Fresh Artichoke Hearts, Roasted Red Bell Peppers, House-Made Tomato Sauce, "Redwood Hill" Goat Feta Cheese $17.50

ITALIAN - Fennel Italian Sausage, Pepperoni, Kalamata Olives, Roasted Peppers, Mozzarella Cheese $18.50

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THE Fairmont
SONOMA MISSION INN & SPA

LUNCH

Monday-Friday 11:00 am to 5:30 pm, Saturday and Sunday Noon to 5:30 pm

SANDWICHES

All sandwiches served with choice of French Fries or Sonoma Organic Green Salad

FAIRMONT SONOMA MISSION INN TRIPLE-DECKER CLUB $16.50
Smoked Turkey, Honey-Roasted Ham, Bacon, Lettuce, Tomato, Avocado, Whole Wheat Bread

"MARIN SUN FARMS" GRASS-FED NATURAL BEEF BURGER $16.50
Hand-Formed 8 oz. Burger, choice of Cheddar, Jack, "Vella" Blue or Pepper Jack Cheese
Add Bacon, Avocado or Sautéed Mushrooms and Onions for $2.50 each

MARY'S GRILLED CHICKEN BREAST SANDWICH $17.50
Swiss Cheese, Portabella Mushrooms, Onion, Chipotle Aïoli, Ciabatta Bread

SHRIMP AND VEGETABLE WRAP $18.50
Organic Wheat Tortilla with Roasted Vegetables, Avocado and Salsa Fresca

"NIMAN RANCH" NATURAL GRILLED STEAK SANDWICH $18.50
Served on House-Made Flat Bread with Fresh Baby Spinach, Tomato, Chipotle Aïoli and Mozzarella Cheese

BLACKENED SEARED 4 OZ. AHI TUNA SANDWICH $23.00
Tomatoes, Cilantro Micro Greens, Basil Mayonnaise, Herb Focaccia Roll

ENTRÉES

DUNGENESS CRAB QUESADILLA $17.50
"Vella" Pepper Jack Cheese, Fresh Crabmeat, Spicy Papaya Dipping Sauce

MAC 'N' CHEESE $18.50
Hand-Made Organic Rigatoni, Bacon, "Vella" Dry Monterey Jack Cheese, Sourdough Crumbs

BLACKENED FISH TACOS $20.50
Shredded Cabbage, Avocado, Chipotle Aïoli, Cilantro, Organic Corn Tortillas, Black Bean Salad, Sour Cream

BIG 3 MEATLOAF $20.50
Served with French Fries, Chef's Choice of Vegetables, "Sebastopol" Organic Mushroom Gravy

STEAK FRITES $22.50
Grilled 6 oz. Hanger Steak, Roasted Jalapeño-Parsley Butter

HOUSE-SMOKED BARBECUE BABY BACK RIBS $22.50
French Fries, Seasonal Vegetables

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THE Fairmont
SONOMA MISSION INN & SPA

SNACKS & DESSERT

Monday-Friday 11:00 am to 11:00 pm, Saturday and Sunday Noon to 11:00 pm

SNACKS

POPCORN $5.00

MINI CORN DOGS (ten pieces) $6.00

APPLE WEDGES AND SEEDLESS RED GRAPES $8.00

DESSERTS

SEASONAL FRUIT CRISP $8.00

Made with the freshest and ripest fruits harvested in the Sonoma Valley

Add "Straus" Organic Vanilla Bean Ice Cream for $2.00

"WHITE COFFEE" CRÈME BRÛLÉE $8.00

House roasted coffee beans infused in "Clover" Organic Cream

NEW YORK STYLE CHEESECAKE $8.00

Served with Resort Harvested Honey-Berry Compote

This creamy cheesecake is made by combining Cream Cheese and "Quark" Cheese, a fresh cheese produced locally in Petaluma

SACHER TORTE $8.00

Served with Organic Whipped Cream

The finest Apricot Jam is sandwiched between two layers of moist chocolate sponge. A Viennese Classic dating back to 1832

KEY LIME PIE $8.00

Toasted Meringue, Mango-Lime Coulis

"SAINT BENOÎT" ORGANIC CRÈME CARAMEL $8.00

Served with fresh Citrus Salad, lightly sweetened with Resort Harvested Honey

"STRAUS" ORGANIC VANILLA BEAN OR DUTCH CHOCOLATE ICE CREAM $8.00

Three Scoops

All pastries are made with "Clover" Organic Eggs and "Saint Benoît" Organic Milk. Saint Benoît is a coastal micro-creamery in Sonoma County boasting two acres per cow. The Creamery works with only 60 Jersey Cows that produce 30% less per milking than other breeds, resulting in exceptional and unrivaled dairy products.

SONOMA FARMER'S CHEESE PLATE $15.00

Three Assorted Local and Imported Cheeses, Roasted Marcona Almonds, Macerated Apricots and Figs

S'MORES PRESENTATION FOR TWO $20.00

RELAX AROUND THE OUTDOOR FIRE PIT AND ENJOY THIS CLASSIC FIRESIDE TREAT - CHOCOLATE, GRAHAM CRACKERS AND MARSHMALLOWS, COMPLETE WITH ROASTING SKEWERS

Add a To-Go Cup of Hot Chocolate for $3.00 per person

The Fire Pit is located in front of the Main Lobby

Please phone in-house extension 2462 for delivery to the fire pit

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THE Fairmont

SONOMA MISSION INN & SPA

CHILDREN'S MENU

Created specially for our Guests 12 years and under.

CHILDREN'S BREAKFAST

Monday-Friday 6:00 am to 11:00 am, Saturday and Sunday 6:00 am to Noon

CEREAL WITH MILK Assorted Kellogg's Cereals	$5.00
BUTTERMILK PANCAKES Pure Vermont Maple Syrup and Fresh Strawberries	$5.00
SOURDOUGH FRENCH TOAST Pure Vermont Maple Syrup and Fresh Strawberries	$6.00
FRESH SEASONAL FRUIT CUP WITH BERRIES	$6.00
ORGANIC SCRAMBLED EGGS AND BACON	$8.00

CHILDREN'S LUNCH AND DINNER

Monday-Friday 11:00 am to 11:00 pm, Saturday and Sunday Noon to 11:00 pm

Sandwiches served with French Fries. Substitute Fresh Fruit Salad add $3.00

"APPLEGATE FARMS" ORGANIC HOT DOG	$7.00
GRILLED "CLOVER" CHEDDAR CHEESE SANDWICH	$7.00
TRIPLE-DECKER ORGANIC PEANUT BUTTER AND JELLY SANDWICH	$8.00
"MARIN SUN FARMS" GRASS-FED NATURAL BEEF BURGER Hand-Formed 4 oz. Burger, choice of Cheddar, Jack, "Vella" Blue or Pepper Jack Cheese *Add Bacon, Avocado or Sautéed Mushrooms and Onions for $2.50 each*	$8.00
THREE CHEESE PIZZA Mozzarella, Parmesan, California Cheddar Cheeses	$8.00
ORGANIC FETTUCCINI Choice of Butter, Parmesan or Marinara Sauce	$8.00
MAC 'N' CHEESE Hand-Made Organic Rigatoni, Bacon, "Vella" Dry Monterey Jack Cheese, Sourdough Crumbs	$8.00

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THE Fairmont
SONOMA MISSION INN & SPA

CHILDREN'S MENU

CHILDREN'S BEVERAGES

MILKSHAKES – Vanilla, Chocolate, Strawberry, Banana	$4.00
ORGANIC MILK – Whole, 2%, Skim or Vanilla Soy	$4.00
FRESH FRUIT JUICES – Orange, Apple, Cranberry, Tomato, Pineapple	$5.00
SODAS – Coke, Diet Coke, Ginger Ale or Sprite	$3.00

CHILDREN'S DESSERTS

CHOCOLATE CHIP COOKIE PLATE	$4.00
"STRAUS" ORGANIC VANILLA BEAN OR DUTCH CHOCOLATE ICE CREAM Two Scoops	$4.00

SNACKS

POPCORN	$5.00
MINI CORN DOGS (ten pieces)	$6.00
APPLE WEDGES AND SEEDLESS RED GRAPES	$8.00

S'MORES PRESENTATION FOR TWO $20.00

RELAX AROUND THE OUTDOOR FIRE PIT AND ENJOY THIS CLASSIC FIRESIDE TREAT - CHOCOLATE, GRAHAM CRACKERS AND MARSHMALLOWS, COMPLETE WITH ROASTING SKEWERS.

Add a To-Go Cup of Hot Chocolate for $3.00 per person

The Fire Pit is located in front of the Main Lobby
Please phone in-house extension 2462 for delivery to the fire pit

CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS, FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

20% Service Charge and Sales Tax added to all orders
A Delivery Charge of $5.00 is applicable to all orders

THE Fairmont
SONOMA MISSION INN & SPA

DINNER

Served daily from 5:30 pm to 11:00 pm

APPETIZERS

STEAMED WHOLE ARTICHOKE $11.50
Lemon-Dijon Mustard Mayonnaise

FRIED CORNMEAL CRUSTED CALAMARI $12.50
Thai Sweet-Hot and Marinara Sauces, Fresh Lemon

ROASTED BEETS AND MÂCHE SALAD $12.50
Delizia Cherry Vinaigrette

SONOMA FARMER'S CHEESE PLATE $15.00
Three Local and Imported Cheese Selections, Roasted Marcona Almonds, Macerated Apricot and Fig

DUNGENESS CRAB CAKE $16.50
Fresh Mango Salsa and Chipotle Aïoli

AHI TUNA TARTARE $17.00
Sourdough Crostini, Capers, Shallots, Fresh Herbs, Dijon Mustard

STEAMED PRAWN COCKTAIL (six large pieces) $18.50
Horseradish Cocktail Sauce, Fresh Lemon

SOUP AND SALADS

HEARTY CHICKEN NOODLE SOUP CUP $7.00/BOWL $9.00

CLASSIC FRENCH ONION SOUP $10.50

CAESAR SALAD $11.00
Scallions, Anchovies, Garlic Sourdough Croutons, Parmesan Cheese

SONOMA ORGANIC GREENS (FRISÉE, MÂCHE, LOLLO ROSSO) $11.00
Cherry Tomatoes, Cucumber, Red Onion, House-Made Citrus Vinaigrette

BABY SPINACH SALAD $11.50
Granny Smith Apple, Red Onion, Candied Pecans, Goat Cheese, Honey Balsamic Vinaigrette

COBB SALAD $16.50
Smoked Chicken, Bacon, Cherry Tomato, Blue Cheese, Avocado, Cucumbers, Onion and Ranch Dressing

Add Grilled Chicken for $6.50 or Grilled Prawns for $8.50 to any salad

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THE Fairmont
SONOMA MISSION INN & SPA

DINNER

Served daily from 5:30 pm to 11:00 pm

ENTRÉES

"MARIN SUN FARMS" GRASS-FED NATURAL BEEF BURGER $16.50
Hand-Formed 8 oz. Burger, choice of Cheddar, Jack, "Vella" Blue or Pepper Jack Cheese. Served with choice of French Fries or Sonoma Organic Green Salad
Add Bacon, Avocado or Sautéed Mushrooms and Onions for $2.50 each

MAC 'N' CHEESE $18.50
House-Made Organic Rigatoni, Bacon, "Vella" Dry Monterey Jack Cheese, Sourdough Crumbs

CHICKEN AND VEGETABLE POT PIE TOPPED WITH PUFF PASTRY $19.50

LOCAL BUTTERNUT SQUASH RAVIOLI $19.50
Peeled Cherry Tomatoes, Aged "Fiscalini" Cheddar Cheese, Fresh Sage, Crispy Shredded Potatoes, Basil Olive Oil

BIG 3 MEATLOAF $20.50
"Sebastopol" Organic Mushroom Gravy, Garlic Mashed Potatoes, Vegetables

HOUSE-SMOKED BARBECUE BABY BACK RIBS $22.50
French Fries, Seasonal Vegetables

ROASTED ORGANIC CHICKEN $22.50
Quarter Chicken, choice of White or Dark Meat, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Natural Jus

"FISH OF THE DAY" $24.50
Vegetable Ratatouille, Organic Short Brown Rice, Chardonnay-Shallot Beurre Blanc

"LOCH DUART" SALMON $24.50
Served with Sonoma Organic Green Salad and Cucumber Citrus Vinaigrette

DAY BOAT SCALLOPS WITH SOUTHWEST SPICES $28.00
Bloomsdale Spinach, "Sebastopol" Organic Mushrooms, Organic Fresh Pasta, Chardonnay-Shallot Beurre Blanc

ACHIOTE RUBBED PORK CHOP $28.00
Braised Purple Cabbage, Onions, Granny Smith Apples, Smoked Bacon, Roasted Fingerling Potatoes, Port Wine and Fig Reduction

"NIMAN RANCH" NATURAL 6 OZ. FILET MIGNON $30.50
Garlic Mashed Potatoes, Cabernet Demi-Glace and Vegetables

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THE Fairmont
SONOMA MISSION INN & SPA

DINNER

Served daily from 5:30 pm to 11:00 pm

WOOD-FIRED OVEN PIZZAS

Made with Organic Flour. *Extra Toppings $2.50 each*

THREE CHEESE - Mozzarella, Parmesan, California Cheddar Cheeses $14.50

CLASSIC MARGHERITA - Fresh Tomato, Basil, Mozzarella $15.50

SONOMA DUCK CONFIT - Roasted Bell Peppers, Leeks, Olives, "Sebastopol" Organic Mushrooms, "Fiscalini" Cheddar Cheese, Tomato Sauce $16.50

PIZZA AND GREENS – Red Onions, Portabella Mushrooms, Baby Spinach, Avocado, Crushed Red Peppers, Tomato Sauce topped with Organic Mixed Greens and Citrus Vinaigrette $17.50

VEGETARIAN – "Sebastopol" Wild Mushrooms, Fresh Artichoke Hearts, Roasted Red Bell Peppers, House-Made Tomato Sauce, "Redwood Hill" Goat Feta Cheese $17.50

ITALIAN - Fennel Italian Sausage, Pepperoni, Kalamata Olives, Roasted Peppers, Mozzarella Cheese $18.50

SIDE DISHES

$8.50 ea

Garlic Mashed Potatoes
Seasonal Vegetables
Wilted Baby Spinach

French Fries
$6.50

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THE Fairmont
SONOMA MISSION INN & SPA

SNACKS & DESSERT

Monday-Friday 11:00 am to 11:00 pm, Saturday and Sunday Noon to 11:00 pm

SNACKS

POPCORN $5.00

MINI CORN DOGS (ten pieces) $6.00

APPLE WEDGES AND SEEDLESS RED GRAPES $8.00

DESSERTS

SEASONAL FRUIT CRISP $8.00

Made with the freshest and ripest fruits harvested in the Sonoma Valley

Add "Straus" Organic Vanilla Bean Ice Cream for $2.00

"WHITE COFFEE" CRÈME BRÛLÉE $8.00

House-roasted coffee beans infused in "Clover" Organic Cream

NEW YORK STYLE CHEESECAKE $8.00

Served with Resort-Harvested Honey-Berry Compote

This creamy cheesecake is made by combining Cream Cheese and "Quark" Cheese, a fresh cheese produced locally in Petaluma

SACHER TORTE $8.00

Served with Organic Whipped Cream

The finest Apricot Jam is sandwiched between two layers of moist chocolate sponge. A Viennese Classic dating back to 1832

KEY LIME PIE $8.00

Toasted Meringue, Mango-Lime Coulis

"SAINT BENOÎT" ORGANIC CRÈME CARAMEL $8.00

Served with fresh Citrus Salad, lightly sweetened with Resort-Harvested Honey

"STRAUS" ORGANIC VANILLA BEAN OR DUTCH CHOCOLATE ICE CREAM $8.00

Three Scoops

All pastries are made with "Clover" Organic Eggs and "Saint Benoît" Organic Milk. Saint Benoît is a coastal micro-creamery in Sonoma County boasting two acres per cow. The Creamery works with only 60 Jersey Cows that produce 30% less per milking than other breeds, resulting in exceptional and unrivaled dairy products.

SONOMA FARMER'S CHEESE PLATE $15.00

Three Local and Imported Cheese Selections, Roasted Marcona Almonds, Macerated Apricots and Figs

S'MORES PRESENTATION FOR TWO $20.00

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THE Fairmont

SONOMA MISSION INN & SPA

BEVERAGES

Served Daily from 600 am to 11:00 pm

ESPRESSO	$4.00
HOT CHOCOLATE	$4.00
HOT MILK OR COLD MILK	$4.00
CAPPUCCINO, CAFÉ LATTE, MOCHA (Doubles add $1.50)	$5.00
FRENCH PRESS COFFEE SERVICE	Small Pot $6.00, Large Pot $9.00
JUICES Freshly Squeezed Orange or Grapefruit Juice, Apple, Cranberry, Apricot, Pineapple, V8 or Tomato Juice	$5.00
SODA (12 OZ. CAN) Coke, Diet Coke, Sprite, Ginger Ale, Club Soda or Tonic Water	$3.00
SHAKES AND SMOOTHIES	
Vanilla or Chocolate Milkshake	$8.00
Strawberry, Banana and Yogurt Smoothie	$8.00
WATER	
Evian Spring Water	(750 ml) $8.00

TEA AT THE FAIRMONT

FRENCH PRESS TEA SERVICE — Small Pot $6.00, Large Pot $9.00

BLACK TEAS

Fairmont Earl Grey: A very aromatic Bergamot Earl Grey
Fairmont Breakfast: Perfect breakfast tea, burgundy depth, malt highlights, bold and robust
Margaret's Hope Darjeeling: Second flush tea, delightful fresh characters, delicious muscatel finish

GREEN TEA

Organic Japan Sencha Fukujyu: One of Japan's most popular teas with a mild flavor, rich in Vitamin C, subtle sweetness and fresh green scent

DECAF BLACK TEAS

Willow Stream Spa Decaf: Superb full taste, delicious malt notes reminiscent of caramel, lovely rose flavor

HERBAL TEAS

Peppermint: Cool pungent and lively taste
Egyptian Chamomile: Delightfully aromatic with an expressive and refreshing apple-like character
Berry Berry: Full flavored, deep berry notes, burgundy red color providing strength in character
Kea Lani Orange-Pineapple: Orange notes, sweet pineapple highlights evoking passionate memories

ICED TEAS — $3.00

The exceptional tea collection may also be served cold.

LIFESTYLE CUISINE PLUS BEVERAGES

FAIRMONT WELLNESS TEA SELECTION ENERGY, TRANQUILITY, DIGESTIF, EQUILIBRIUM OR HIGH ANTIOXIDANT	$3.00
RHINO BOOST DRINK ADDITION	$3.00
EVIAN SPRING WATER	(750 ml) $8.00
BADOIT SPARKLING WATER	(750 ml) $8.00
OFFICIAL FAIRMONT LIFESTYLE CUISINE *PLUS* WATER	

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WINE LIST

SPARKLING WINES

	By the Glass	Bottle 750 ml
J CUVÉE 20 BRUT *Russian River Valley*		*$46*
GLORIA FERRER ROYAL CUVÉE *Carneros*	*$16*	*$50*
ROEDERER ESTATE BRUT ROSÉ *Anderson Valley*	*$22*	*$65*
ÉTOILE BRUT *Carneros*		*$80*
VEUVE CLICQUOT BRUT "YELLOW LABEL" CHAMPAGNE *Reims*		*$110*
KRUG GRANDE CUVÉE BRUT CHAMPAGNE *Reims*		*$495*

WHITE WINES

MULAS FAMILY PINOT GRIS *Sonoma Valley*	*$11*	*$33*
ETUDE PINOT GRIS *Carneros*		*$45*
KUNDE FAMILY ESTATE "BLOCK 4SB20" SAUVIGNON BLANC *Sonoma Valley*		*$33*
DEERFIELD RANCH SAUVIGNON BLANC *Sonoma Valley*	*$13*	*$40*
MERRY EDWARDS SAUVIGNON BLANC *Russian River Valley*		*$65*
GUNDLACH BUNDSCHU GEWÜRZTRAMINER *Sonoma Valley*	*$13*	*$39*
KOPRIVA "CASSIDY RANCH" CHARDONNAY *Sonoma Valley*	*$12*	*$36*
LANDMARK "DAMARIS" RESERVE CHARDONNAY *Sonoma Valley*		*$85*

RED WINES

BONNEAU "SANGIACOMO" PINOT NOIR *Carneros*	*$16*	*$48*
AUTEUR PINOT NOIR *Sonoma Coast*		*$85*
LARUE PINOT NOIR *Sonoma Coast*		*$115*
HANZELL VINEYARDS PINOT NOIR *Sonoma Valley*		*$165*
TERESINA "MACLEOD FAMILY VINEYARD" ZINFANDEL *Sonoma Valley*	*$14*	*$42*
A. RAFANELLI ZINFANDEL *Dry Creek Valley*		*$72*
LOXTON 'SONOMA HILLSIDE' SYRAH *Sonoma Valley*	*$12*	*$36*
GUNDLACH BUNDSCHU MERLOT *Sonoma Valley*	*$15*	*$46*
ROBLEDO FAMILY MERLOT *Carneros*		*$60*
CHATEAU ST. JEAN CABERNET SAUVIGNON *Sonoma County*	*$16*	*$48*
STONE EDGE FARM 'SURROUND' RED BLEND *Sonoma Valley*		*$88*
B.R. COHN 'OLIVE HILL' CABERNET SAUVIGNON *Sonoma Valley*		*$110*
KAMEN CABERNET SAUVIGNON *Sonoma Valley*		*$150*
CAYMUS CABERNET SAUVIGNON *Napa Valley*		*$185*

HALF BOTTLES (375ml)

SCHRAMSBERG BLANC DE BLANCS SPARKLING *North Coast*	*$40*
FERRARI-CARANO 'TRÉ TERRE' CHARDONNAY *Russian River Valley*	*$25*
PRIDE MOUNTAIN VINEYARDS VIOGNIER *Sonoma County*	*$47*
MERRY EDWARDS PINOT NOIR *Russian River Valley*	*$50*
BAKER LANE SYRAH *Sonoma Coast*	*$45*

Certified organic, biodynamic and/or sustainable

If you would like a particular wine that is not on the list, please ask your In-Room Dining Attendant. We are pleased to serve wines from the Santé Restaurant wine list, honored with *Wine Spectator's* 'Award of Excellence' or from the Big 3 Wine Bar (in partnership with the Sonoma Valley Vintners & Growers Alliance) pouring only Sonoma Valley designate products

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THE Fairmont
SONOMA MISSION INN & SPA

BEER LIST

LIGHT BODIED BEERS

Bottle

BUD LIGHT – LIGHT LAGER *$5*

COORS LIGHT – LIGHT LAGER *$5*

HEINEKEN – LAGER *$6*

CORONA – LAGER *$6*

ACE – APPLE HARD CIDER *Sonoma* *$6*
Tasting notes: Fermented from only pure apple juice giving the cider its fresh natural apple taste. Gluten Free

LAGUNITAS 'CZECH STYLE' – PILSNER *Petaluma* *$6*
Tasting notes: A modern pilsner that has a very light, clear color from pale to golden yellow, and a distinct hop aroma and earthy flavor

MEDIUM BODIED BEERS

ANCHOR STEAM – STEAM BEER *San Francisco* *$6*
Tasting notes: Roasted malt sugar coloring with an equal balance of lager and ale taste

LAGUNITAS – IPA *Petaluma* *$6*
Tasting notes: Medium bodied with a touch of caramel malt and an herbal pine top finish

LOST COAST BREWERY – 'GREAT WHITE' *Eureka* *$6*
Tasting notes: Spiced with coriander and a secret blend of Humboldt herbs that gives it a delicate light citrusy flavor

SPEAKEASY 'BIG DADDY' – IPA *San Francisco* *$6*
Tasting notes: Pale color. Hops aromas very evident. Dry and crisp. Balance towards the hops aroma and flavor, with a hint of toasted malt character

LAGUNITAS 'DOG TOWN' – PALE ALE *Petaluma* *$6*
Tasting notes: Genuine pale ale, hops, yeast, malt and water. Simple but tasty

AREND TRIPEL *Belgium* *$7*
Tasting notes: Intense creamy silky sensation. Surprising banana scents and a balanced after taste

STRUBBE'S FLEMISH – RED ALE *Belgium* *$7*
Tasting notes: Sour reddish beer with a very light sweet tint. The oak barrels give it that sour touch and being a younger beer provides a salty touch as well

FULL BODIED BEERS

BEAR REPUBLIC 'RACER 5' – IPA *Healdsburg* *$6*
Tasting notes: This hoppy IPA is a full bodied beer brewed with American pale and crystal malts, and heavily hopped with Chinook, Cascade, Columbus and Centennial

SPEAKEASY 22 OZ. 'DOUBLE DADDY'– IPA *San Francisco* *$8*
Tasting notes: Double the hops, double the taste of toasted malt

LAGUNITAS 22 OZ. – IMPERIAL STOUT *Petaluma* *$8*
Tasting notes: Dark and thick. High roasted malts and barley which gives it uncommon richness and smoky, roasty depth

BEAR REPUBLIC 22 OZ. 'AMERICAN STOUT' – BLACK STOUT *Healdsburg* *$8*
Tasting notes: Big, black stout you can really sink your teeth into. The bold, roasty, caramel malt flavor is balanced by centennial and cascade hops

Breweries located in the Sonoma Valley and Bay Area

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THE Fairmont
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CLASSIC COCKTAILS

WHITE LADY $14.00
Prepared with Bombay Sapphire, Cointreau, fresh lime juice and egg whites

GOLDEN MOJITO $10.00
Fresh mint and lime, Mount Gay Rum, brown sugar and ginger ale

BRANDY ALEXANDER $16.00
Rémy Martin VSOP Cognac, dark crème de cacao, single cream and grated nutmeg

CLASSIC CHAMPAGNE COCKTAIL $12.00
Sonoma Valley Gloria Ferrer, Cognac, dash of bitters and a sugar cube

SIDECAR $14.00
Cognac, Cointreau and lemon juice

DAWA COCKTAIL $12.00
Finlandia Vodka, brown sugar and lime

BLOODY MARY $12.00
Finlandia Vodka, Clamato, Tabasco sauce, Worcestershire sauce, lime juice, horseradish, balsamic vinegar, salt, pepper and spices

SINGAPORE SLING $16.00
Bombay Sapphire Gin, Brandy, pineapple juice, line juice, Cointreau, DOM Benedictine, grenadine, bitters and club soda

PERFECT MANHATTAN $16.00
Gentleman Jack Whiskey, sweet vermouth, dry vermouth, bitters

A wide selection of hand crafted cocktails is available from our full service bar; please ask your In-Room Dining Attendant for details.

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THE Fairmont
SONOMA MISSION INN & SPA

BEVERAGES

Bottle Service

SCOTCH WHISKEY

Dewar's White Label	$95.00
Johnnie Walker Red	$115.00
Johnnie Walker Black	$140.00
Chivas Regal	$140.00

WHISKEY

Bushmills	$95.00
Canadian Club	$95.00
Seagram's 7	$95.00
Seagram's VO	$110.00
Crown Royal	$125.00

BOURBON

Jack Daniel's	$95.00
Maker's Mark	$115.00
Woodford Reserve	$125.00

VODKA

Finlandia	$95.00
Absolut	$95.00
Ketel One	$125.00
Grey Goose	$175.00

GIN

Beefeater	$95.00
Bombay	$95.00
Bombay Sapphire	$115.00
Tanqueray No. Ten	$125.00
Plymouth	$125.00

RUM

Bacardi	$95.00
Meyer's Dark	$110.00

TEQUILA

Sauza "Conmemorativo" Anejo	$95.00
Patron Silver	$150.00
Don Julio "1942"	$295.00

LIQUEUR

Amaretto DiSaronno	$110.00
Kahlúa	$110.00
Bailey's Irish Cream	$110.00
Grand Marnier	$140.00

COGNAC

Hennessy VS	$145.00
Rémy Martin VSOP	$175.00
Hennessy XO	$350.00

Served with glassware, ice, mixers, and mixed nuts

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