Santé
RESTAURANT

2014 Mother's Day Buffet Menu

Sunday May 11th, 2014, 10:00 am - 2:00 pm with Live Entertainment

Appetizers

Jumbo Shrimp Cocktail with Classic Cocktail Sauce and Fresh Lemon Wedges

House-Made "Grimaud" Duck and "Mary's" Chicken Terrine
wrapped in "Hobbs" Applewood Smoked Bacon,
Served with Cornichons, Whole Grain Mustard, Pickled Red Onions

House-Made Terrine of Spring Vegetables in Savoy cabbage

Chilled Terrine of Fresh Seafood
Red Snapper, Salmon and Halibut
Sauce Gribiche

"Saucisson en Brioche"
Artisanal Sausage, Baked in House-Made Brioche Loaves
Served with a Madeira Wine Enriched Demi-Glace Sauce

Assorted Fra'Mani Charcuteries and Antipasti

Sopressata, Spicy Cappicola, Salami Gentile, Salami Piedmontese, Salami Picante, Salami Rossa,
Mortadella, Lonza, Rosemary Ham served with House-Made Picked Vegetables

Local and Imported Artisan Cheeses served by our "Maître Fromager"
Fiscalini Cheddar, Humboldt Fog, Rougé et Noir Triple Cream Brie, BoerenKaas, Point Reyes Blue, Abbaye de Belloc, La Tur,
Coulommiers, Roquefort, Fromage de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmondy, Mimolette, Vella Dry Jack, Valençay,
St. Maure de Touraine, Laura Chenel Crottin, Harbison, and Fourme d'Ambert. Alsatian Munster
Served with Olive Oil Crostini, French Apricot and Prune Marmalades

Salads

Classic Caesar Salad with Creamy Parmesan Dressing, Garlic Croutons, Shaved Parmigiano-Reggiano Cheese

Asparagus and Hearts of Palm Salad
Mâche Lettuce and Meyer Lemon Dressing

New Potato Salad
Pommery Mustard and Garden Tarragon Dressing

Marinated English Cucumber, Tomato and Red Onion Salad
Champagne and Extra Virgin Olive Oil Vinaigrette

"Salad Niçoise"
Organic Butter Leaf Lettuce, Vine-Ripened Tomatoes,
Niçoise Olives, Haricots Verts, Red Onion, Hard Boiled Egg, Albacore Tuna
Caper and Shallot Vinaigrette

Chef Attended Stations

Smoked & Cured Fish and Caviars

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

Petrossian Caviars

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

Carving Stations

"Niman Ranch" Beef Filet Mignon
Horseradish Cream Sauce, Assorted Mustards

Glazed "Niman Ranch" Ham

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Organic English Pea and Ricotta Ravioli
Black Truffle Cream Sauce, Parmigiano-Reggiano

Seared Diver Scallops
Cherry Tomato Confit, Crispy Monterey Calamari, Sauce "Nero"

Roasted Free Range Organic Chicken Breast
Ragoût of Asparagus, Turnip, and Fiddlehead Ferns
Natural Chicken Jus

"Oeufs en Cocotte"
Coddled Organic Hen's Eggs, Yukon Gold Potatoes,
Sweet Garden Peppers, Fines Herbes

Classic Eggs Benedict
Organic Poached Hen's Egg, "Caggiano" Smoked Pork Loin and Hollandaise Sauce

Vegetables and Side Dishes

Yukon Gold Pommes Purée
Mixed Spring Garden Vegetables- Baby Carrots, Petite Fennel, English Peas, Asparagus and Pearl Onions
Grilled Marinated Vegetable Platters -Asparagus, Squash, Zucchini, Eggplant, Yellow and Red Peppers,
Roasted Garlic, Scallions, Artichokes, Hearts of Palm, and Roma Tomatoes

Assorted Artisanal Breakfast Meats
"Hobbs Shore" Apple-wood Smoked Bacon,
"Caggiano" Chicken Apple and Maple Pork Sausages

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

Desserts

Godiva Chocolate Bombe, Gold Leaf
Frangelico Dacquoise Torte, Gianduja Mousse
Brandied Griottines Clafoutis, Whipped Crème Fraîche
Apricot, Cashew Baklava Purse, Honey Butter Phyllo
Cappuccino Crème Brûlée, Cinnamon Chocolate Biscotti
Chamomile Honey Flan, Blackberries, Crystallized Jasmine
Tropical Pavlova, Strawberry Compote, Baby Kiwi, Passion Fruit
Fruited Vol Au Vent, Butter Puff Pastry, Lemon Curd, Fraises Des Bois
Peanut Butter & Chocolate Sweet Shot, Chocolate Panna Cotta, Salted Peanut Brittle
Peach Melba Verrine, Vanilla Poached Peach, Crème Diplomate, Raspberry
Blueberry Cheesecake, Lemon Blondie Crust, Candied Violet
Pistachio Lollicakes, Dipped in Dark & White Chocolate
Valrhona Equatoriale Chocolate Mousse Napoleon
Caramel Granny Smith Apple Streusel Tartlettes
Valrhona Manjari Chocolate Dipped Watmaugh Strawberries
Orange, Passion Fruit, Huckleberry & Chocolate Truffle French Macaroon
Apricot, Cherry and Green Apple Pâtes de Fruits

$99 per person, $49 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