Santé
RESTAURANT

2012 Thanksgiving Buffet Menu

Thursday, November 22, 2012

Appetizers

"The Patch" Organic Butternut Squash Soup with Fall Spice Crème Fraîche

Jumbo Shrimp Cocktail with Classic Cocktail Sauce and Fresh Lemon Wedges

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

Galantine of Organic Fulton Valley Chicken and with Fines Herbes Mousse

Terrine of "Broken Arrow Ranch" Venison
Poached Tart Cherries and Pistachio Nuts

Sonoma Liberty Duck Liver "Faux Foie Gras" with Madeira Geleé

Assorted Charcuteries and Antipasti

Sopressata, Rosette de Lyon, Coppa, Salami, Jambon de Paris,
Prosciutto di Parma and Mortadella with Picked 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 Crottin, Montbriac, Fourme d' Ambert
Served with Olive Oil Crostini and Artisanal Breads, Macerated French Apricot and Prunes.

Smoked and Cured Fish & Caviars

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

California Transmountanus, Salmon & Trout Caviars served with Toast Points, Buckwheat Blinis

Salads

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

Marinated Heirloom Beet Salad with Shallot Vinaigrette

Organic Field Greens, Crispy Walla Walla Onion Rings, Candied Walnuts
White Wine Poached Granny Smith Apples, Apple Cider Vinaigrette

Yellow Wax Bean and Green Bean Salad

Garden Broccoli Salad with Toasted Pine Nuts, Poached Currents and Sweet Carrots

Fingerling Potato Salad
Sonoma Mission Inn Honey and Whole Grain Mustard Dressing

Poached Hearts of Peach Palm
Fuyu Persimmon, Black Truffle Vinaigrette, Mâche Lettuce

Carving Stations

"Diestel" Free Range Slow Roasted Turkey
Brioche and Sage Stuffing, Turkey Giblet Gravy and Cranberry Sauce

"Niman Ranch" Prime Rib of Beef with Horseradish Cream Sauce and Assorted Mustards

Entrees

Organic Sugar Pie Pumpkin Ravioli with Light Basil Sauce, Crispy Sage Leaves

Oven Roasted Sea Bass, Lobster and Fines Herbes Mousse,
Cherry Tomato Confit, Baby Fennel, Lobster Bouillabaisse Sauce

Leg of "Pozzi Farm" All Natural Lamb with Classic Chimichurri Sauce

Braised Veal Sweet Breads
Meyer Lemon Supreme Sauce, Garlic Confit, and Crispy Capers

Vegetables and Side Dishes

Yukon Gold Mashed Potatoes,
Sweet Potato Gratin,
Brussels Sprouts, Glazed Petit Pois and Pearl Onions,
Creamy Blue Lake Bean and Mushroom Casserole with Crispy Shallots

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

Desserts

House Made Patch "Sugar Pie" Pumpkin Pie, Chocolate Bourbon Pecan Tart , "Valrhona" Triple Chocolate Mousse Cake, Five Apple Pie, Caramel Mousse Profiteroles, Opera Cake, Cranberry and Orange Bread Pudding, Spiced White Chocolate Cheesecake, Organic Pumpkin Crème Brûlée, Bosc Pear and Almond Tartlet, Peanut Butter Crisp with Salted Caramel Mousse, Braeburn Apple & Cinnamon Crisp, Chocolate & Caramel Tartlet with Fleur de Sel, Spiced Pumpkin Macaroons, Pecan Shortbread Cookies, "Valrhona" Bittersweet Chocolate Pot de Crème, Chocolate and Hazelnut Crèmeux, Lemon Meringue Tartlet, S'mores Bar, Café au Lait Panna Cotta, Classic Crèpes Suzette 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