Santé
RESTAURANT

# *Thanksgiving Buffet Menu*

*Thursday, November 28, 2013, 12:00 – 8:00 pm*
*Live Entertainment*

***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*

*House Made Seafood Terrine with Fresh Salmon, Red Snapper and John Dory, Sauce Gribiche*

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

***Assorted Fra'Mani Charcuteries and Antipasti***

*Sopressata, Spicy Capicola, 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, French Apricot and Prune Marmalades*

***Smoked and Cured Fish and 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 and Trout Caviars served with Toast Points and Buckwheat Blinis*

***Salads***

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

*Marinated Heirloom Beet Salad, Mâche Lettuce, and Horseradish Vinaigrette*

*Organic Field Greens, Crispy Walla Walla Onion Rings, Candied Walnuts*
*White Wine Poached Bartlett Pears, Pear and Walnut Vinaigrette*

*Wild Arugula and Shaved Fennel Salad*
*Crispy Prosciutto, Shaved Parmesan Reggiano, Toasted Pine Nuts,*
*Extra Virgin Olive Oil and Lemon Vinaigrette*

*Marinated Hearts of Peach Palm*
*Fuyu Persimmon, Black Truffle Vinaigrette, Sausalito Springs Watercress*

***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*

*Chef de Cuisine – Andrew Cain, Executive Chef – Bruno Tison*

***For reservations please phone 707-939-2415***

THE Fairmont
SONOMA MISSION INN & SPA

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# *Thanksgiving Buffet Menu*

*Thursday, November 28, 2013, 12:00 – 8:00 pm*
*Live Entertainment*

***Entrees***

*Organic Sugar Pie Pumpkin Ravioli, Autumn Spiced Brown Butter Cream Sauce, Crispy Sage Leaves*

*Fines Herbes Mousse Encrusted Wild Sea Bass*
*Saffron Braised Yukon Gold Potatoes, Petite Fennel, Tomato Confit*
*Lobster Bouillabaisse Sauce*

*Leg of "Pozzi Farm" All Natural Lamb with Garden Mint "Chimichurri" Sauce*

*Pumpkin Ale Braised "Niman Ranch" Pork Osso Bucco*
*Delicata Squash, Pearl Onions, Kohlrabi*

***Vegetables and Side Dishes***

*Yukon Gold Mashed Potatoes, Sweet Potato Gratin,*
*Brussels Sprouts, Glazed Sweet Carrots with Ginger and Cardamom,*
*Creamy Blue Lake Bean and Mushroom Casserole with Crispy Shallots*
*Edamame, Corn, Pepper, and Onion "Succotash"*

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

***Desserts***

*Local Organic House Made Pumpkin Pie with Maple Crème Fraîche and Candied Pepitas*
*Apricot Almond Frangipane Fresh Fruit Tart,*
*Pinot Noir Chocolate Bombe*
*Pomegranate Honey Flan*
*Persimmon and Kiln-Dried Cherry Pithivier*
*Cranberry Orange Angel Food Concorde,*
*Apple & Salted Caramel Tart with Brown Sugar Streusel*
*S'mores Milk Chocolate Cheesecake with Graham Crust and Toasted Marshmallow*
*Cinnamon Rice Pudding, Cranberry Gelée, Cinnamon White Chocolate*
*Maple Pecan Chocolate Chip Tartelettes*
*Pumpkin Frangipane Tartelettes*
*Orange Curd Fresh Fruit Tartelettes*
*Pear & Ginger Financier*
*Autumn Almond Petits Fours*
*Pine Nut Gingerbread Tosca*
*Spiced Apple Bavarois with Cider Gelée,*
*Caramel Milk Chocolate Mousse Cones*
*Apricot Cashew White Chocolate & Cherry Pumpkin Seed Dark Chocolate Bark*
*Orange, Cherry & Chocolate Macaroons*
*Green Apple, Blood Orange & Spiced Pear Pâte De Fruits*

*Chef de Cuisine – Andrew Cain, Executive Chef – Bruno Tison*

*$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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