

• S a n t é T h a n k s g i v i n g M e n u •

1st Course

**Chilled Seafood Platter**

*Tsar Nicolai Caviar Blinis, Marin Myagi Oysters*

*Poached Prawn Cocktail, Crab Cocktail*

2nd Course

choice of

**Roast Heirloom Squash Soup**

*Spiced Pepitas, Crème Fraiche*

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**Sonoma Field Greens**

*Laura Chenel Goat Chevre, Candied Walnuts*

*Pomegranate*

3rd Course

choice of

**Slow Roast Diestel Turkey**

*Brown Butter Gravy*

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**Niman Ranch Prime Rib**

*Horseradish & Au Jus*

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**Superior Farms Rack of Lamb**

*Mint & Pecorino Pesto*

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**Seared Ora King Salmon**

*Lobster Hollandaise & Mustard Cress*

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**Potato Parmesan Gnocchi**

*Sunchokes, Asparagus & Black Truffle*

**Family Style Sides:**

*Traditional Chestnut & Sage Stuffing*

*Double Roast Garlic Mash*

*Molasses Glazed Heirloom Carrots*

*Roast Brussels Sprouts w/ Pancetta & Agro Dolce*

*Heirloom Beans & Wild Mushroom Ragout*

4th Course

choice of

**Maple Pecan Pie**

*Espresso Whip*

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**Pumpkin Cheesecake**

*Warm Berry Compote*

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**Dark Chocolate Godiva Tart**

*Salted Caramel*

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**Warm Apple Crumble**

*Oat Streusel, Bourbon Ice Cream*

\$125++ per person

Executive Chef, Jared Reeves

Executive Sous Chef, Chris Kurth

*Fairmont*

SONOMA MISSION INN & SPA