



Fairmont

SONOMA MISSION INN & SPA

*Executive Chef, Jared Reeves, and
Fairmont Sonoma Mission Inn & Spa's
culinary team presents our annual*

Mother's Day Brunch

SUNDAY, MAY 9TH, 2021

\$105 PER PERSON

STARTERS

Poached Gulf Prawns with Tarragon Aioli & Cocktail Sauce
Marin Miyagi Oysters with Yuzu Kosho Mignonette
Dungeness Crab Louie

ALA CARTE ENTREES

Soft Scrambled Eggs with Mushrooms, Gruyere, Fresh Shaved Black Truffle
Butter Poached Lobster Benedict, Saffron Hollandaise
Potato Latkes with Smoked Salmon, Tsar Nicolai Caviar, Creme Fraiche, Chives
Steak & Eggs, Prosciutto Wrapped Petit Filet, 2 Eggs, Rosemary Roasted Potatoes, Bearnaise
Herb Crusted Lamb Rack, Pommes Dauphinoise, Mint & Pea Pesto

CHEF ATTENDED CREPE STATION

Bananas Foster
Peach Melba
Cherry Jubilee
Vanilla Ice Cream

DESSERT

Watmaugh Strawberry Cheesecake with Graham Cracker Crust
Dark Chocolate Tart with Fresh Raspberries
Burnt Honey Crème Brulee with Candied Orange Zest
Seasonal Macarons
Fresh Fruit Salad with Agave & Mint

SPARKLING COCKTAILS

Classic Mimosa
Peach Bellini
Rosemary Pear
Pinnacle
Raspberry
Blackberry Thyme